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THE MAGAZINE OF THE
Meat Packing and Allied Industries

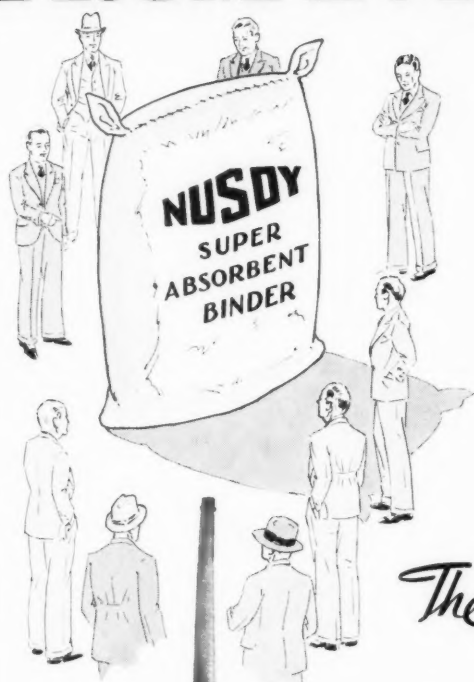
Volume 92

MAY 11, 1935

Number 19

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Judge it on any basis, look at it from any angle—you'll find that NUSOY is a *better* binder, an *economical* binder, a *profitable* binder! It retains the natural meat juices. It improves quality, flavor and appearance. It gives tremendous gains in yields. It permits the use of larger quantities of frozen and non-binding meats.

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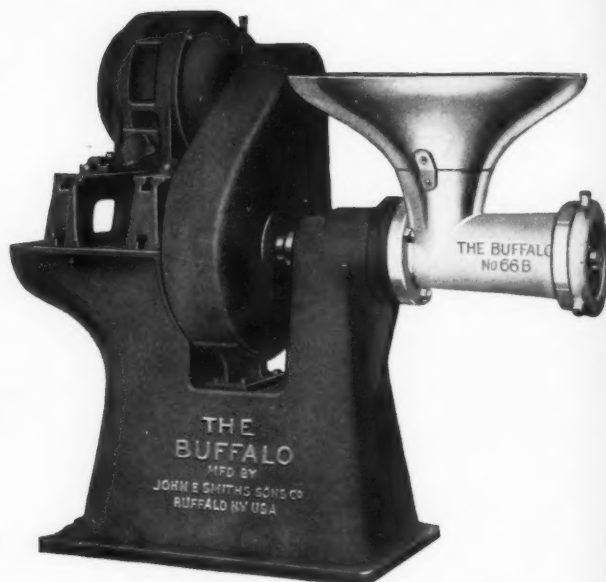
**AMERICAN SOYA
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Evansville, Indiana, U. S. A.

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"QUALITY SAUSAGE is both a volume-builder and a profit builder for the packer and sausage manufacturer"—a sentiment we have echoed for over 65 years.



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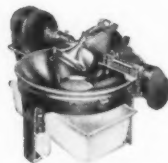
is acknowledged to be the most efficient machine of its kind for producing quality sausage—especially for quality pork sausage.

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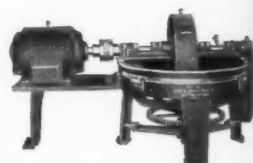


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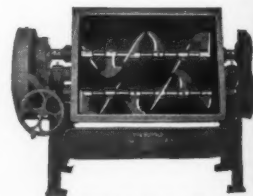
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Silent Cutter



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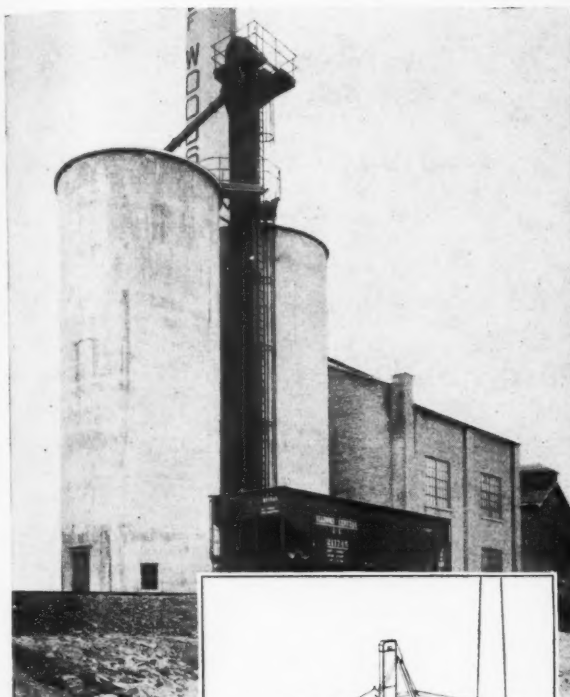
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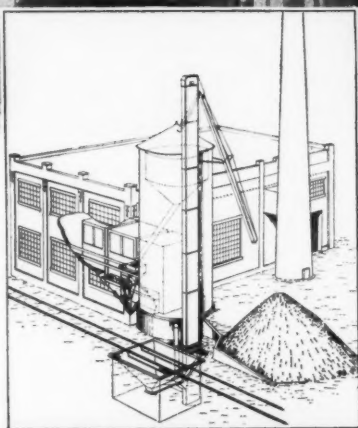
Economy in Coal Handling

at the smaller meat packing plant

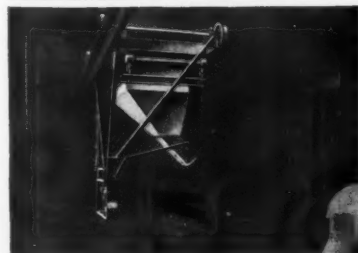


THE "SILO SYSTEM"

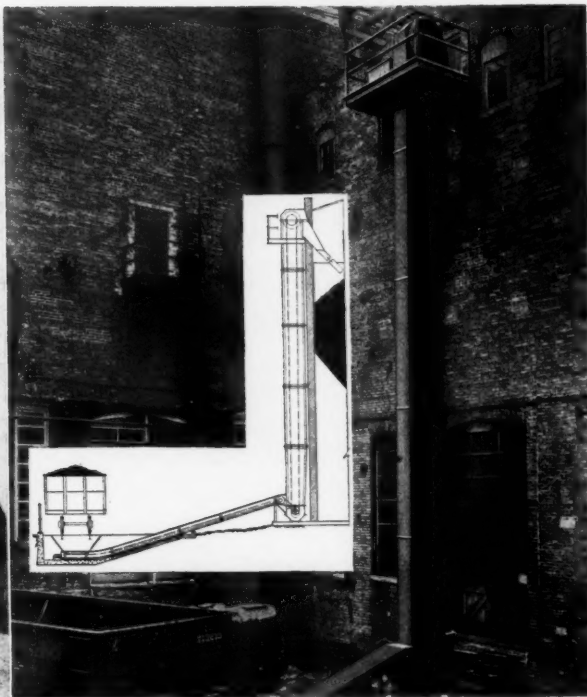
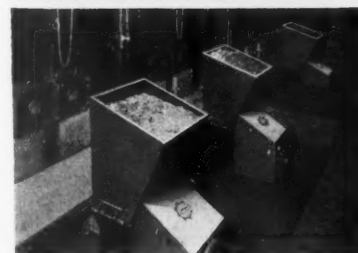
Boiler houses, new or old, need only be large enough to house the boilers and auxiliary apparatus when the Link-Belt "silo system" is used. Coal is dumped onto a hopper under the track and elevated by a bucket elevator to a live storage hopper inside the silo. From here it is taken by gravity to a traveling weigh larry and delivered to the stoker hoppers. Coal in excess of live storage overflows the hopper and is stored in the silo until needed.



Traveling weigh larry which brings coal from silo. It also weighs and records coal consumption—a check on efficiency.



The Link-Belt automatic underfeed screw-type stoker saves considerable in coal costs by burning the lower priced grades of fuel efficiently and without smoke.



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SOME plants are burdened with unnecessary coal handling costs because of old-fashioned methods of handling coal from railroad cars to the boiler room. They are losing money through failure to invest in coal handling equipment which would pay for itself out of savings.

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The Leading Manufacturer of Equipment for Handling Materials and Transmitting Power

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LINK-BELT

The National Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 92

MAY 11, 1935

Number 19



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(Mail and Wire)

"THE NATIONAL PROVISIONER
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daily market transactions and
prices on provisions, lard, tal-
lows and greases, sausage ma-
terials, hides, cottonseed oil,
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COLD FACTS

*and practical suggestions
on the lubrication of re-
frigeration equipment . . .*

The special requirements imposed on lubrication by refrigeration equipment are discussed in a practical paper prepared by Standard Oil (Indiana) Engineers. Let the coupon bring you the helpful suggestions it contains.

Experienced engineers in your local Standard Oil (Indiana) office are always ready to help you with special lubrication problems as they arise. 

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Above: Motor-driven compressors.

At right: Ammonia compressors driven by Corliss engines in the plant of a mid-west packer.

List on the coupon any of the following subjects in which you are interested:

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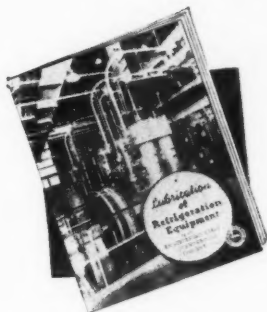
"Lubrication of Coal Handling Equipment"

"Steam Engine Lubrication"

"The Lubrication Engineer—His Value to You"

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STANDARD OIL COMPANY (INDIANA)



Standard Oil Company (Indiana), 910 S. Michigan Ave., Chicago, Ill.

91

Kindly send "Lubrication of Refrigeration Equipment," and the following titles, to the undersigned.

Name

Company

Address

City State



~~"BE SURE TO GIVE HIM
PLENTY OF FRUITS AND
VEGETABLES — BUT NOT
CANNED" . . .~~

"NO, INDEED, THERE'S NO REASON
TO DISTINGUISH BETWEEN RAW
AND CANNED FOODS...CANNED
FOODS ARE WHOLESOME FOODS,
SCIENTIFICALLY PROTECTED."



This month in 51

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This Long List of Publications will bring the facts about Canned Foods to the Medical and Dental Professions:

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AMERICAN

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program of wide interest to the canning industry

IN the May issues of medical and dental journals will begin what we believe to be one of the most important efforts on behalf of canned foods so far undertaken—the first sustained campaign to put before the doctors, dentists, nurses and health officers of America the scientific facts about this great class of foods.

Each month, in a series of authoritative statements, some important phase of canned food knowledge will be published in the journals listed on the opposite page—magazines which in the aggregate have a circulation of over 600,000—comprising what is said to be the largest and most comprehensive list of medical and dental magazines ever used for any product or class of products.

**THE FACTS
ABOUT CANNED FOODS ARE IMPORTANT
TO THE MEDICAL PROFESSION**

• Canned foods play an important role in the nutrition of the American family. The layman turns to his physician for accurate and dependable information about this great class of foods.

Every doctor has the problem of replying to these many and varied questions. Some queries relate to the nutritive values of canned foods and to their vitamin content; others to their safety or wholesomeness; whether they are suitable for child or infant feeding. Still others relate to the details of the various canning procedures.

Research extending over twenty years has established the answers to these questions, accurately and scientifically. A wealth of information exists which, because canned food research is continuous, is being supplied periodically by the reports of independent investigators appearing in the scientific literature.

It is our purpose to publish in this journal every month the facts about some phase of canned food knowledge. We would like to summarize for your convenience the conclusions which authorities in nutritional research have reached.

And here we ask your help. On this page are listed a few suggested subjects. Will you check the ones that you would be interested to read, and write in others that may occur to you? Then simply cut out the bottom part of the page and mail it to us. We want to make this service valuable to you. Your suggestions will help us.

AMERICAN CAN COMPANY
230 Park Avenue, New York City

I am interested in having you publish in this journal the facts about the subjects I have checked.

☐ Nutritive Values of Canned Foods.
☐ Conservation of Vitamins in the Canning Process.
☐ Canned Foods in the Diet of Children.
☐ The Tin Container.
☐ Canned Foods and the Public's Health.

(Write Suggested Subjects Below)

Dr. _____
Address _____
City _____ State _____

Please mail to
AMERICAN CAN COMPANY
230 Park Avenue
New York City

AMERICAN CAN COMPANY

Week ending May 11, 1935

Page 7

PERFORMANCE..

that earns money for Packers



Sum up all the advantages of Hackney barrels and drums—and you spell Performance.

Hackney containers not only carry packing products for leading companies year after year, but they assure ease of handling, speed of filling, and emptying, completeness of cleansing.

Nearly *four score* important packers enjoy the performance of Hackney containers.

● *Seamless, removable head barrel, with single bolt closure for shipment and handling of animal shortenings, powdered and other products.*

The reason for this preference lies in the rugged construction of Hackney containers, the smooth, seamless walls, the crevice-free chimes, and the obstruc-

tion-free openings.

Pressed Steel Tank Company, builders of Hackney containers, using the cold-drawing, heat-treating method, have supplied industrial leaders with metal containers for over thirty years.

PRESSED STEEL TANK COMPANY

208 S. La Salle St. Bldg., Room 1187, Chicago, Ill. 1365 Vanderbilt Concourse Bldg., New York, N. Y. 6835 Greenfield Ave., Milwaukee, Wis. 673 Roosevelt Bldg., Los Angeles, Cal.

Hackney
MILWAUKEE

CONTAINERS FOR GASES, LIQUIDS AND SOLIDS



YOUR ENGINEER IS THE DOCTOR ... Accept His Diagnosis

• Your engineer is charged with the well-being of your plant. He knows the danger of that insidious "little ailment," the slight complication that, neglected, may necessitate a major operation.

When he prescribes for an ailment, give careful attention to his recommendations. Worn valves and fittings, faulty steam traps, pipe lines improperly sectionalized, prevent a plant from functioning to fullest efficiency.

Make a complete survey of all factory requirements to assure yourself that maximum productivity is being maintained with minimum operating costs.

A Tacoma institution following the recommen-

dation of its engineer, installed new Crane piping, valves and fittings at a cost of \$535.00 including both labor and materials. It reports savings of over \$350.00 a year. There are thousands of similar instances of economic spending.

Call on Crane representatives to help your engineer. They can determine if piping changes are needed and the resultant savings. Our plant check-up list will be sent you without obligation. Write for it today. Remember too, that all Crane products are backed by the Crane insistence on precision and sturdiness. A practice that has persisted for four score years.



CRANE

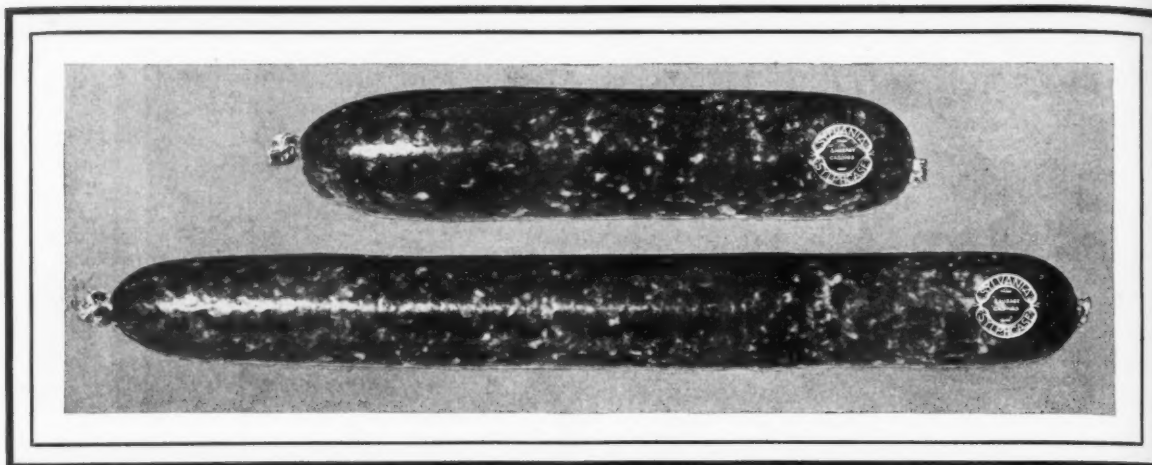
CRANE CO., GENERAL OFFICES: 836 S. MICHIGAN AVE., CHICAGO, ILLINOIS · NEW YORK: 23 W. 44TH STREET

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VALVES, FITTINGS, FABRICATED PIPE, PUMPS, HEATING AND PLUMBING MATERIAL

Week ending May 11, 1935

Page 9



FRESHNESS AND FLAVOR
TRANSPARENTLY SEALED
IN
SYLPHCASE K

TRADE MARK

The quality of your products is well protected in our new highly transparent, seamless, sanitary SYLPHCASE K casing.

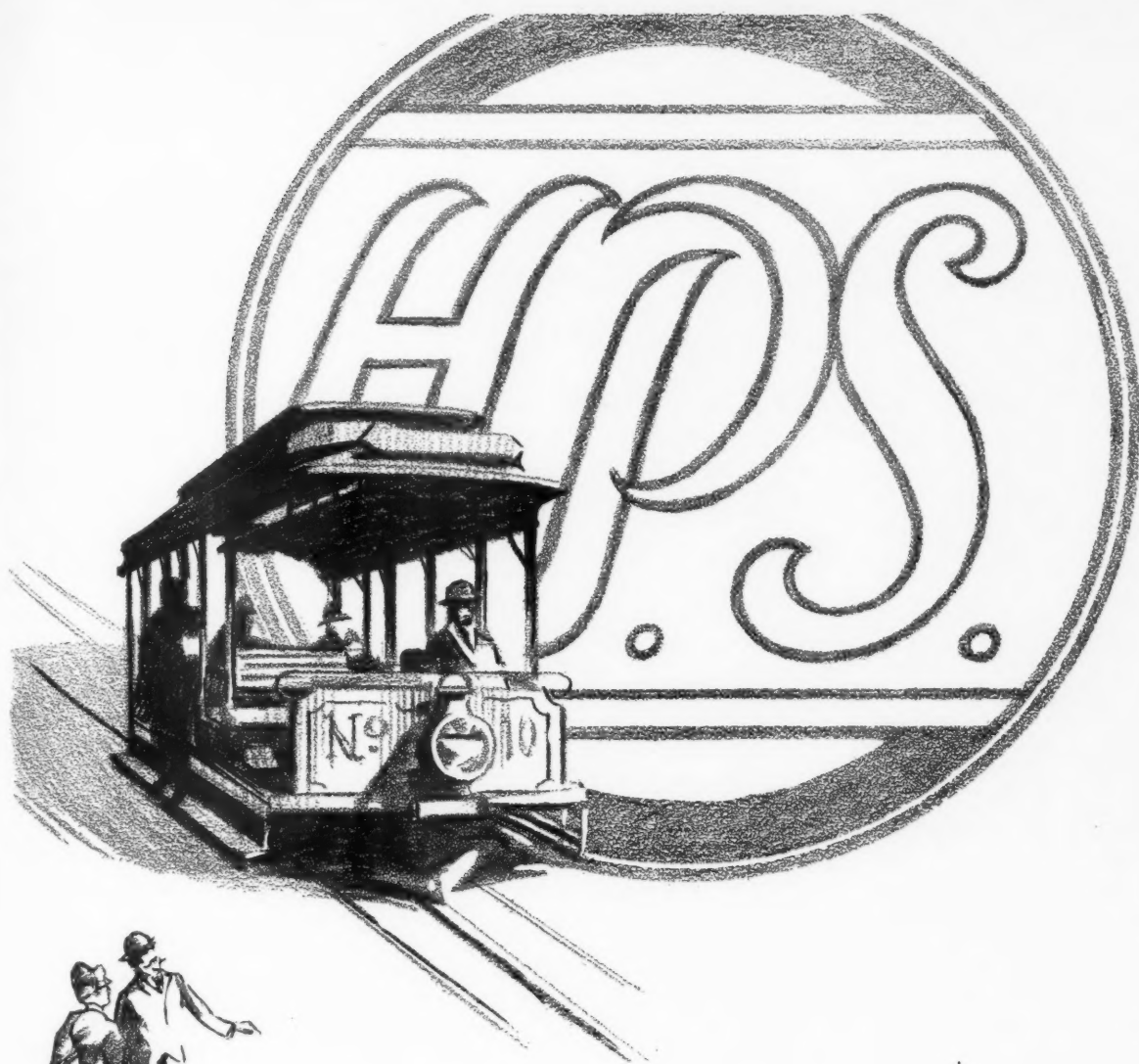
These casings are of excellent strength for stuffing operations and have just the right amount of expansion and contraction to make a perfect sausage. No change in customary operations is necessary in handling.

SYLPHCASE K casings are furnished plain or printed. Through the use of printed casings you will be able to establish your special brand names, which will assure excellent advertising, and should open new fields for your products.

Write us for samples and prices.

SYLVANIA INDUSTRIAL CORPORATION
SYLPHCASE DIVISION

Executive and Sales Offices: 122 EAST 42nd STREET, N. Y. C.
Works, Fredericksburg, Va.



Since the days of
the cable cars..



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PACKERS PAPERS**

H. P. SMITH PAPER CO.

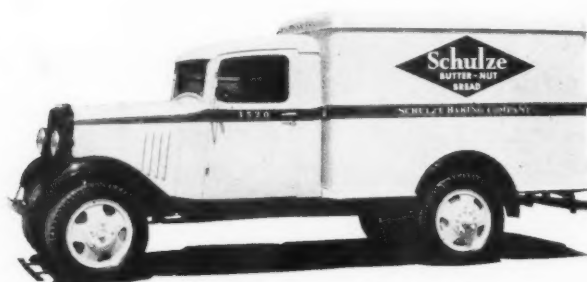
1130 WEST 37th STREET, CHICAGO

OUR FRIENDS WHO PROVE
THE AGE OLD ADAGE...

"Nothing Succeeds Like Success"

THE GREATEST recommendation any organization can have of its service and products is the continuous and ever growing patronage of those whom they have sold before.

Seven years ago the first Wilson Haircraft insulation for truck service was installed. Today, many of those who were the first



Absolute freshness in bread and all bakery goods is so highly essential that the Schulze Baking Company has insulated their trucks with Wilson's Haircraft insulation for making deliveries to their customers. Body built by the Erie Vehicle Co., Chicago.

to use Haircraft are now using both Haircraft and Naturzone insulation for their entire fleets.

We are always glad to figure on any insulation service without obligation.



A DIVISION OF WILSON & CO., INC.
U. S. YARDS, CHICAGO

"Sunrise Brand" Products

GO FAR AND FAST
...ON STRENUOUS
DELIVERY SCHEDULES



3 Reasons Why Generals Are More Profitable to You:

1. Generals are stronger tires—additional full-width plies of powerful cord are anchored bead to bead—with no "idle" plies—no floating breaker-strips.
2. Generals are cooler tires—they flex uniformly without that heat-producing "hinging action" of ordinary breaker-strip tires.
3. Generals have "compact rubber" treads—their construction keeps the tread rubber compact and compressed so that it wears slowly and gives more miles.



The General Heavy Duty Highway Balloon is built for speed and long haul work. It is only one of the complete line of Generals—each designed and built specifically to do a certain job better.

FREE this valuable booklet on how to get more service from your truck tires. Write The General Tire and Rubber Company, Akron, O.



THE AMERICAN PACKING COMPANY, St. Louis, (Sunrise Brand bacon, hams, sausage, lard, etc.) maintains a speedy system of distribution over long distances, on all kinds of roads and in all varieties of weather.

Above are shown two of their heavy duty tractor and semi-trailer units, each of which makes at least 400 miles on every trip out of the garage. The larger unit carries a load of 9 tons and the smaller one 5½ tons.

Tires must stand up under grinding wear, take constant abuse under heavy loads over every type of country road. Both units are equipped with General Truck Tires exclusively and the American Packing shop foreman says that Generals are far superior to other makes for their strenuous service.

General builds the most complete, most highly specialized line of truck tires in the business. General Tire Dealers are factory-trained truck tire experts with wide experience and accurate knowledge in fitting the right type and size of tire to every kind of job. *This combination* is worth real money to you. If your job is tough, call in the General Tire dealer and let him prove these statements.

GENERAL TRUCK TIRES

Compare

THE OLD — THE NEW

FACTS *about this improved product*

1

Higher yield. Can be sliced down to the very end. Economical!

2

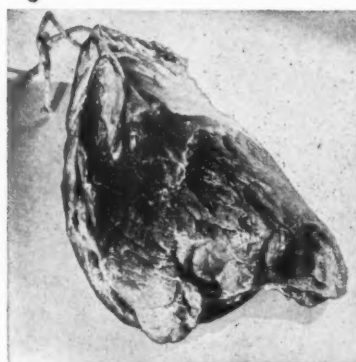
Absolute uniformity in size, shape and color. Sets a new standard.

3

New processing methods bring a rich color of the same shade throughout.

4

A much finer appearing product, and as good as it looks.



Just a glance will convince you of many advantages offered by these new MOULDED Dried Beef Insides. You first notice their improved appearance and positive uniformity. Next you realize their economy through increased slicing yield, because they can be sliced down to the last thin wafer. And if you watch them being sliced, you note a good rich color from end to end with no darkened areas. More and more dried beef slicers and purveyors are calling for this new improved product. Learn more about it.

*Send today for
complete details*

Armour's
MOULDED DRIED BEEF

ARMOUR AND COMPANY - CHICAGO, ILL.



THE NATIONAL Provisioner

Volume 92

THE MAGAZINE OF THE

Number 19

Meat Packing and Allied Industries

MAY 11, 1935

Do Packers Figure Cost Elements?

8—Direct and Indirect Expense are Both Features Which
Affect Costs of Packers' Products

KNOWLEDGE of costs is essential in the operation of any manufacturing business. Lack of real cost knowledge is a serious handicap.

Unit costs of finished products are affected by cost of raw material and supplies, expense and fluctuating volume. Direct expenses can be reasonably regulated according to volume. Indirect expenses don't change much with fluctuating volume.

Therefore, as volume decreases, unit costs increase. Substantially increased unit costs resulting from decreased volume this year will have an important bearing on packer results.

The statement is frequently made that time spent in figuring meat food costs is largely wasted, for the reason that meat food products have to be sold

for prices consumers will pay. It is true that meat food products have to be sold at the current market. *But poor merchandising is often the cause of sale prices not justified either by quality, market conditions, or competition.*

Lack of uniformity in figuring costs no doubt contributes to unsatisfactory meat food prices. It may not be practical for packers to accurately prorate all expenses to the departments, but it is entirely practical for packers to prorate direct expenses, and to estimate their indirect expenses with reasonable accuracy.

It might be worth while for packers to check the following list with their records, to ascertain whether or not all elements are considered and figured in their smoked meat costs.

47 Items of Expense That Enter Into Cost of Smoked Meats

DIRECT EXPENSE

SMOKING SHRINKAGES

HANGING SHRINKAGES

LOSS ON MEATS that do not grade out of smoke equal to grade into smoke

LABOR:

Transferring meats to wash room
Into and out of soaking vats
Washing
Stringing
Branding
Placing in stockinettes
Hanging on smokehouse trees
Transfer from trees to smokehouse
Transfer smokehouse to packing room
Inspecting
Weighing
Wrapping
Packing
Delivering to shipping dock
Shipping
Foreman

MECHANICAL:

Power
Steam
Light
Water
Repairs

SUPPLIES:

Gas
Wood
Sawdust or briquettes
Stockinettes
String for hanging meats
String for tying wrapped meats
Paper
Transparent wrap
Labels
Glue
Boxes or cartons

DELIVERY EXPENSE

INDIRECT EXPENSE

Depreciation
Interest on smokehouse investment (rent)
Interest on inventory and accounts receivable
Taxes and Insurance
Supervision (Supt's. office)
Administrative
Sales expense
Bad debts

OTHER COST FACTORS

Costs also are affected by two other factors which should not be overlooked:

Temperature control of smoke-houses
Prompt disposal of smoked meats

Cuts Unit Costs in Processing

Packer Saves 11½c per Cwt. by Generating All Plant Power
As a By-product of Refrigeration Load

REDUCTION of unit costs is the meat packer's most important problem in a period like the present.

With volume down and expenses up, hog processing costs per cwt. doubled between 1933 and 1935. (See THE NATIONAL PROVISIONER, May 4, p. 17.)

Any method which will cut unit costs is worth considering. Here is the story of a packer who reduced unit costs 11½c per cwt. in power plant expense alone by using his excess exhaust steam to make refrigeration.

Power As a By-Product

An increasing number of packers are producing some or all of their power requirements as a by-product of the demand for process steam in the plant. In the meat packing plant of Kroger Grocery & Baking Co., Columbus, O., power for operating plant equipment is being made as a by-product of the refrigeration load.

This plant formerly generated steam for processing, and purchased power from the local power company for equipment operation. Today it produces both steam and power at an expense per head of livestock killed considerably less than before equipment for generating power was installed.

Costs of power plant operation for four periods (a period, as measured for accounting purposes by this company, is four weeks) before and after the new power plant equipment was installed are shown in table 1.

Power Plant Costs Cut

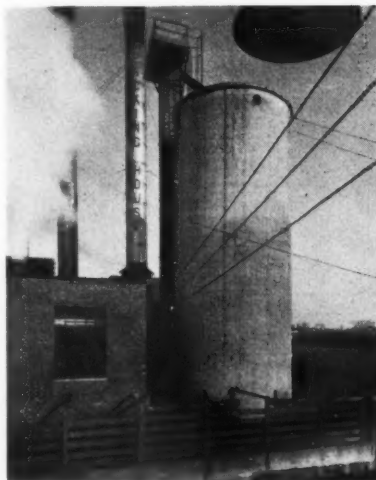
These figures indicate that total power department costs (not including cost of purchased power) were increased \$3,174.20 for four periods immediately following installation of new power plant equipment, compared with the four periods immediately preceding.

But they do not tell the whole story.

Average cost of coal for four periods preceding the change was \$3.29 per ton. Average cost of coal for four periods following installation of the new equipment was \$3.69 per ton—an increase of 40c per ton.

But during the latter period 37,722 head of livestock were slaughtered and 7,037,000 lbs. of product produced, compared with only

Fifteenth of a series of reports by THE NATIONAL PROVISIONER STEAM AND POWER SAVING SERVICE based on data submitted by cooperating packers.



COAL COST CUT \$12 PER CAR.

Method of handling coal from cars to boiler room makes this saving in Kroger plant.

Costs Before and After

TABLE 1.—What it cost Kroger before and after installing power-generating equipment and absorption ice machine.

	BEFORE 16 weeks before in- stallation of new equip- ment.	AFTER 16 weeks since in- stallation of new equip- ment.
Total power plant expense	\$13,479.27	\$16,653.47
Cost purchased power	5,730.49
Total steam and power cost ..	\$19,209.76	\$16,653.47
Steam and power cost saving, 16 weeks	\$ 2,556.29	
Avg. steam and power cost sav- ing per week	\$ 159.77	

UNIT PRODUCTION COST SAVINGS.

Product production, lbs.	5,453,000	7,037,000
Steam and power costs per 100 lbs. of product	35.2c	23.7c
No. of animals slaughtered ..	24,510	37,722
Steam and power cost per head	\$0.7838	\$0.4415

FUEL CONSUMPTION AND COSTS.

Coal burned, tons	914	1,546
Avg. cost per ton	\$3.29	\$3.69
Total fuel cost	\$ 2,966.00	\$ 5,639.00

24,510 head killed and 5,453,000 lbs. of product produced in the former period.

While increase in total power expense was considerable, saving in power plant expense, per unit of product (including cost of power), was considerably greater than power plant cost figures might indicate. This is reflected in power plant expenses per head of livestock slaughtered, which dropped from \$0.7838 per head previous to installation of power plant equipment to \$0.4415 per head afterwards.

Saving in Unit Costs Is Important

In these days of rising unit costs for the packer, this instance of material saving in unit costs is worth noting.

In calculating total gain to the company as a result of producing power as a by-product of plant's refrigerating load, and installation of modern and up-to-date equipment in the power department, saving in power expense must also be taken into consideration.

For four periods previous to installation of new equipment cost for purchased power was \$5,730.00. This sum added to total power plant cost for this period brings total steam and power cost to \$19,209.76. Since the rehabilitated power department has been in operation no power has been purchased.

Total steam and power cost savings for four periods immediately following installation of new equipment, therefore, were \$2,556.29, or somewhat better than \$560.00 per month.

How Power Is Made As a By-Product

By-product power is being made in the Kroger plant with a 250 k.w.h. engine-generator set, consisting of a 300 h.p. Skinner Uniflow engine and a direct-connected General Electric generator.

Exhaust from this engine at a back pressure of 5 lbs. is used in a Carbondale 100-ton absorption type refrigerating machine to produce the plant's refrigeration requirements. This refrigerating machine produces a ton of refrigeration with 40 lbs. of exhaust steam. Any excess of exhaust steam above that required for cooling goes to the low pressure steam line, and is used throughout the plant for building and water heating. Any de-

iciency in amount of exhaust steam required for refrigeration or heating is secured from high pressure steam lines through reducing valves.

By-product power is produced most economically when a use is found for all exhaust steam. And, conversely, the greater the plant's demand for exhaust steam, the more power can be made as a by-product of that demand.

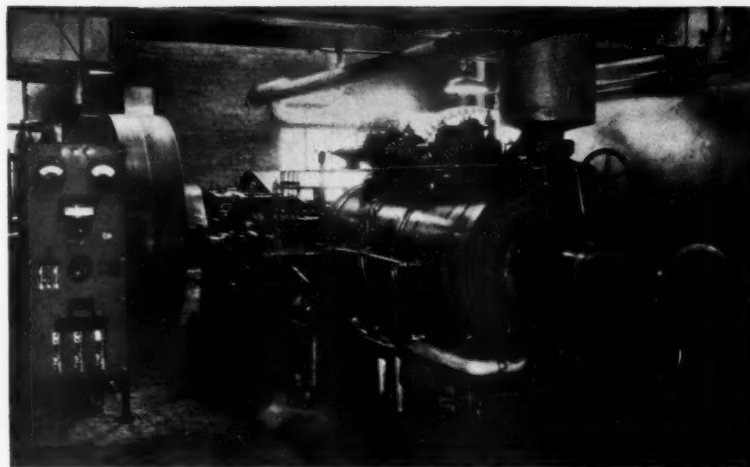
Where Absorption Machine Saves

Installation of an absorption type refrigeration machine is an advantage, therefore, when the plant has a rather heavy power load, and the engine or turbine installed to produce power gives a quantity of exhaust steam in excess of what the plant can use in processing departments.

On the other hand, where power load is smaller, and not enough exhaust steam is produced to supply all of the needs of processing departments, it probably would be more economical to increase the exhaust steam demand by installing an engine or motor-driven compressors.

Exhaust steam vented to atmosphere is an indication of efficiency in both cases. In either of these methods of producing by-product power, it probably would be more economical to require exhaust steam make-up through reducing valves than to produce an over-abundance of exhaust steam, some of which would have to be wasted.

In the Kroger plant the absorption type refrigerating machine is used at only about 50 per cent of capacity. The engine produces more exhaust steam than is needed for refrigeration, the excess being used to heat water for boiler feed, clean-up and other uses throughout the plant. Any deficiency in the supply of steam is made up from



GENERATES ALL POWER NEEDED FOR PLANT.

A 250 k.w. engine-generator set, consisting of a 300 h.p. Skinner Uniflow engine, direct-connected to General Electric generator. Exhaust steam from this engine, at 5 lbs. back pressure, is used in an absorption type refrigerating machine to produce the plant's refrigeration requirements.

high pressure steam lines through the use of reducing valves.

Plant Changes Lower Costs

A condition favorable to the use of an absorption type refrigeration machine at this plant is an abundance of cold water from three shallow wells on the company's property. Temperature of this water in summer is about 56 degs. Water from the ice machine condenser, at 65 degs. Fahr., flows to a hot well, from which it is drawn for some plant uses. Overflow from this hot well is returned to any one of three wells from which it may have been pumped originally. Even the water supply is conserved.

Installation of the steam-engine driven power-generating unit and absorption ice machine was one of the first steps in a general rehabilitation and plant enlargement program.

At the same time these machines were installed a system for handling coal mechanically was also purchased. This consists of a concrete silo 18 ft. in diameter and 52 ft. high with a capacity of 350 tons, a pit under track into which coal is dumped directly from cars, a conveyor for taking coal from this pit and elevating it into silo, and a conveyor for delivering coal from silo to boiler room.

Coal Cost Cut \$12 Per Car

Coal formerly was unloaded from cars into bins by hand and wheeled into the boiler room. Cost of handling coal by this method was \$12.50 per car of fuel received—approximately \$25.00 per week—fuel consumption in normal times averaging about 100 tons per week. In addition it cost approximately \$15.00 to \$20.00 per week to wheel this coal into boiler room.

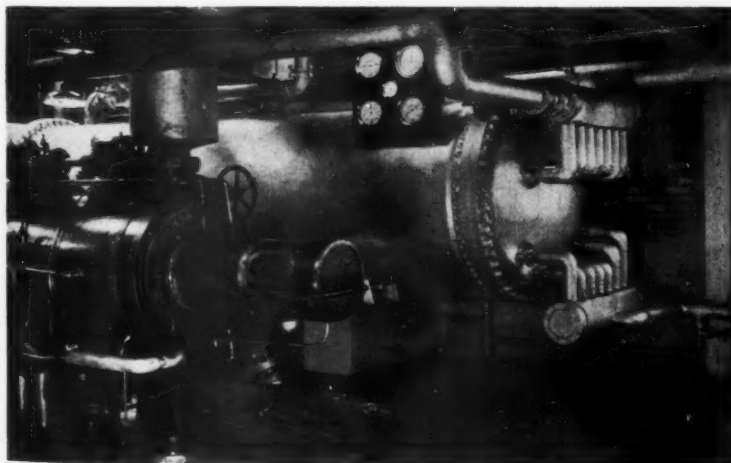
This expense is now eliminated, one man—a regular employee—unloads a car in two hours.

Additional improvements contemplated for the power department include an engine-generator set of the same size and type as one now in operation, and replacement of the three horizontal return tubular boilers now in use with two modern, 350 h.p. water tube boilers.

Some new buildings and additions to existing structures are also planned. Capacity of plant at present is 4,000 hogs and 750 cattle, in addition to small stock, weekly. Additions and improvements planned will increase this capacity by one-third.

When comparison is made of plant's slaughtering capacity with kill (Table

(Continued on page 21.)



SUPPLIES REFRIGERATION REQUIREMENTS.

One-hundred ton Carbondale absorption refrigerating machine installed in engine room of Kroger's Columbus plant. This machine is operated on exhaust steam from the power generating unit. Should there be a shortage of exhaust steam the deficiency would be made up from the high pressure steam lines through reducing valves. Any excess of exhaust steam above that required for refrigeration is used to heat water for boiler feed and plant uses.

Another Packer Attacks Hog Processing Tax Legality

ANOTHER packer has challenged the constitutionality of the processing tax on hogs.

John A. Gebelein, Inc., meat packer, Baltimore, Md., has asked an injunction to prevent government action against the company or a lien on its properties for failure to pay the tax. The company argues that such taxing power belongs to the states; that the tax violates the "due process" clause of the Constitution, and that Congress cannot so delegate its powers.

Since Congress prescribed that the tax should be the difference between the current average farm price for hogs and the fair exchange value of them, the company declares the Secretary of Agriculture, in following out this formula, should have established the following revised processing taxes in 1935:

January	\$2.25
February	2.07
March	1.14
April	1.36

Hearing on the appeal of trustees for A. Fink & Sons, Newark, N. J., that government claims for hog processing tax against the firm be disallowed, will be held on May 13. Trustees declare they cannot pay the accrued taxes in full. They argue that the tax is illegal because powers used are beyond those of Congress to grant; that the tax is not imposed for an authorized government purpose; that the law is an attempt to exercise police power of the states, and that it is designed to take property from one class to give it to another.

Prospects for Tax Relief

Recent events indicate that there is little immediate hope of relief from the processing tax so far as the AAA is concerned. The AAA is determined to make its crop control program self-liquidating. While corn-hog tax collections speeded up in March, totaling \$17,800,000, or \$5,000,000 over February, the March rate would have to be maintained through September before collections balance with expense of the 1933-1934 corn-hog program. An additional \$150,000,000 also will have to be collected in the latter part of 1935, and in 1936, to balance benefit payments for the 1935 program.

Should final decision by the highest court be against the constitutionality of the tax, it would have to be refunded to packers who have paid it, and who have kept accurate records. The Agricultural Administration act provides that refunds may be claimed within a period of four years from date of any tax payment.

Packers' cases referred to are now before the lower courts. A cotton tax case is now before the U. S. Court of Appeals, and decision is expected at

any time. Such decision will probably be appealed to the U. S. Supreme Court, and final ruling by that court will settle the status of all processing taxes, including the hog tax.

AAA Amendments

WHILE there has been no definite change in the status of the AAA amendments which are now before Congress after being reported out of committee in House and Senate, Washington observers believe there will soon be further change in the House version of the bill.

The amendments are believed to be behind other bills in line for consideration before Congress adjourns, but they might be rushed forward immediately under present conditions. Therefore, vigilance is necessary to prevent surprise action, and those affected by such legislation should keep their representatives in Washington constantly advised of their sentiments.

Business groups have been almost unanimous in their opposition to the proposed amendments. Percival E. Foerderer, chairman of the board, Tanners Council of America, in speaking before a meeting of the group in New York on May 1, stated:

"There is still another proposal being given earnest scrutiny by Congress. . . . This is the so-called AAA amendments, the adoption of which would make possible the socialism of agriculture as well as the unparalleled control of industries using agricultural commodities. One economic group would possess a legal basis for a voice in or even control of the activities of another group. Processors and distributors without so much as a by-your-leave would find themselves subject to an agreement reached by agricultural producers. . . . Our industry already shares the honor together with several others of being obliged to reckon with Government holdings in our statistics of raw material supply. And if that be any standard of definition, the tanning industry might easily be defined as processing an agricultural commodity."

Business Press Goes on Record

The business press of America, represented by its national organization, the Associated Business Papers, adopted resolutions at its annual meeting at Hot Springs, Va., on May 4, which included the following statements:

"We are opposed to government operation of business enterprises and competition with its own citizens.

"We believe the restriction of free

enterprise and competition through a system of government licensing of processors, as proposed in amendments to the Agricultural Adjustment Act, to be inconsistent with the interests of agriculture, business and the public.

"We urge the elimination at the earliest possible moment of all artificial brakes upon freedom of initiative and enterprise, because we believe that through them alone employment can be expanded, and normal incentives for business development and capital investment provided."

These resolutions were drafted by a committee headed by Paul I. Aldrich, editor THE NATIONAL PROVISIONER.

AAA Keeps Up Fight

The AAA amendments, which have been termed "clarifying" by the department of Agriculture and the Agricultural Adjustment administration, are of vital importance to all producers or handlers of agricultural commodities. They propose broad powers of licensing and regulation for the Secretary of Agriculture to effectuate the purposes of the adjustment act.

The administration has indicated that the amendments are necessary for carrying out the adjustment act but processors and consumers have been attacking the legislation ever since its introduction into Congress. Opponents of the amendments believe that while the bills will meet indifference or opposition in Congress, there is still need for informing the public of the dangers they believe to be inherent in them.

Officials of the Department of Agriculture and the AAA have been meeting attacks on the legislation with speeches throughout the country. In some of these they have attempted to secure public support by attacking the middleman and processors.

LABOR LEGISLATION

Possible losses to both employers and employees in the meat packing industry may lie in enactment of legislation strengthening the collective bargaining clause of NRA or the proposed Wagner labor dispute bill.

A digest of labor conflicts and their costs before and after creation of NRA in 1933, has been prepared by the National Publishers Association and is given below:

	18 mos. before N.R.A.	18 mos. after N.R.A.	Per cent increase
No. disputes	1,258	3,214	155
Days' work lost	8,545,360	32,220,144	276
Employees' loss	\$26,355,794	\$106,323,958	305
Employers' loss	\$ 7,248,143	\$ 29,239,087	305

Wagner labor disputes bill, now before Congress, asks for a permanent labor relations board with unquestionable powers to settle labor disputes and declares policy of United States to be encouragement of "the practice of collective bargaining." Right of employees to bargain collectively or individually exists without any necessity of writing it into the recovery act.

Sausage Campaign Is Under Way

First Week Started the Ball Rolling Successfully with Frankfurts, Fresh Pork Sausage and Dry Sausage

CONSUMERS were getting acquainted with frankfurters, dry sausage and pork sausage in thousands of retail stores throughout the country this week.

The sausage drive was under way—the first nationwide, concerted effort to point out the many merits of sausage and ready-to-serve meats, scores of ways in which they can be used, and delicious taste and flavor of these products.

Packers and sausage manufacturers, their salesmen and retailers cooperated to make the opening week of the nationwide "Get Acquainted with Sausage and Ready-to-Serve Meats" campaign an effective one. Housewives visiting retail stores during the week found displays featuring frankfurters, pork sausage and dry sausage; ready stocks of these quality products and retailers who were enthusiastically ready to sell and tell about sausage.

Interest in the Campaign

Packer salesmen, interested in great volume and profits for their firms, were busy over the week-end of May 4 to 7 distributing the window display, recipe leaflets and sales manuals to retailers and aiding them in building attractive displays.

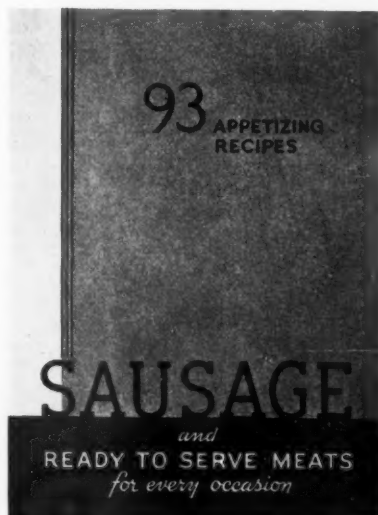
Interest in the campaign was increasing with passing of the opening week. Orders for display material were still being received by the National Organization of Sausage Manufacturers, the division of the Institute of American Meat Packers which is sponsoring the campaign.

Local and regional promotion of sausage and ready-to-serve meats, tying in with the nationwide campaign, is being carried on in a number of places.

Boston Has a Parade

In Boston a parade was to pass through the main part of the city and the suburbs, telling people about the merits of sausage and ready-to-serve meats. As the parade passed the statehouse a presentation of samples of quality sausage was made to Governor Curley, and the same thing was done for mayors and selectmen of suburbs through which the parade passed. The Boston group of sausage manufacturers and packers is also sponsoring an advertising campaign. Each week a "stunt" similar to the parade will be arranged.

Coinciding with the opening of the campaign George A. Schmidt, president, Stahl-Meyer, Inc., and chairman of the governing committee of the or-



RECIPE BOOK BOOSTS SAUSAGE.

Cover of the Recipe Book which is being offered to consumers in this campaign through manufacturers and dealers, and which is getting a nation-wide distribution. Packers, sausage manufacturers and others can have their names imprinted on this book for their own use.

ganization, told the people of New York City some sausage facts through the newspapers. Residents of New York, Mr. Schmidt said, consume an-

nually about 76,235,000 lbs. of frankfurters, which represents 30 per cent of sausage consumption there. Following frankfurters in popularity comes bologna, representing about 17 per cent of all sausage consumed; pork sausage, 15 per cent; dry sausage, 13 per cent; summer specialties, 13 per cent and miscellaneous types, 12 per cent.

A newspaper in a Southern state reports that a local advertising campaign of substantial size has been arranged for one city, using advertisements suggested by the organization.

Retailers Urged to Help

Participation of all members of the National Association of Retail Meat Dealers in the campaign was urged in a letter sent to 1,000 key men in the organization by John A. Kotal, executive secretary.

Radio talks on sausage and ready-to-serve meats were made on May 2 and 9 by a home economist of the National Live Stock and Meat Board from station WLS in Chicago. Another talk will be broadcast on May 16 at 10:15 a.m. Proposed radio addresses on sausage and ready-to-serve meats have been sent to companies participating in the campaign, and some of these will undoubtedly be broadcast to large radio audiences.

Uses of sausage and ready-to-serve meats are being demonstrated to thou-

(Continued on page 23.)



DISPLAY FEATURES NEXT WEEK'S ITEMS.

Liver sausage, bologna and sausage appetizers were "played up" in special window displays which were a part of the attractions at a big Chicago meat trade mass meeting before the campaign opened. Similar window displays of products listed for the third and fourth weeks of the campaign were also shown.

Practical Points for the Trade



Beer Salami

Beer salami is a popular sausage in some localities in the summer time. It is quite similar to minced ham and is often served with beer. A sausage manufacturer who has heard about it writes:

Editor THE NATIONAL PROVISIONER:

Can you tell me how beer salami is prepared? I have had several requests for such a product recently and believe it should be a good summer specialty.

Ingredients and methods used in making beer salami by one expert are as follows:

Meat:

- 100 lbs. boneless beef chucks ground through $\frac{1}{8}$ -in. plate.
- 100 lbs. extra lean pork trimmings ground through $\frac{1}{4}$ - or $\frac{3}{8}$ -in. plate.
- 100 lbs. regular belly pork trimmings ground through $\frac{1}{4}$ - or $\frac{3}{8}$ -in. plate.

Seasoning:

- 9 lbs. salt
- 9 oz. saltpetre
- 1 lb. 8 oz. sugar
- 1 lb. 2 oz. ground white pepper
- Garlic to suit.

Meat and seasoning should be placed in mixer together. After mixing the product should be held in cooler for 48 hours at 38 to 40 degs. Fahr. Meat should then be stuffed in calf or extra small beef bladders and sausage held over night in the cooler.

In the morning product is smoked from $1\frac{1}{2}$ to 3 hours in dense smoke. The beginning temperature in smokehouse should be about 110 degs. Fahr. and 160 degs. Fahr. at close of operation. Salami should then be cooked for $1\frac{1}{2}$ to 3 hours at 160 degs. Fahr. and showered with cold water after cooking.

Another Formula

Another sausagemaker gives his method. Only cured meats are used in making this product, which is not cooked but finished in the smokehouse. Ingredients and methods used are as follows:

Meat:

- 50 lbs. cured bull meat or beef chucks
- 50 lbs. cured pork blade meat
- 50 lbs. cured regular pork trimmings

Seasoning:

- 10 oz. ground pepper
- 3 oz. mace or nutmeg
- $1\frac{1}{2}$ oz. mustard seed
- $\frac{3}{4}$ oz. garlic.

Ready-mixed dry seasonings, prepared by dry seasoning specialists, will assure convenience and uniformity in the use of this or the first-mentioned formula. Liquid seasonings also may be used.

Grind beef through $\frac{1}{8}$ -in. plate. Place in mixer and add whole pork and

spices. Mix for 1 minute and then grind through $\frac{1}{4}$ -in. or $\frac{3}{8}$ -in. plate. Mix again after grinding for 1 minute.

The meat should be stuffed in beef middles or artificial casing middles. After stuffing, place in the cooler over night at a temperature not under 38 degs. Fahr. The product should remain in the sausage room for at least 2 hours in the morning to take the chill out.

The product should be placed in the smokehouse at a temperature of 80 degs. Fahr. The temperature of the smokehouse should be raised gradually so that at the end of about 5 hours the inside temperature of the sausage is 153 degs. Fahr. The sausage should be cooled off after finishing in cold water or shower and then placed in a steam cooker for 1 minute or dipped in hot water.

This sausage should not be kept in a cooler. It should be placed in a sausage truck with a cover of heavy paper all around so that one side of the cover can be raised to remove the sausage

from the truck. Place the truck where there is no possibility of draft.

Beef Tallow Yields

Large quantities of beef fats are commonly rendered at one time in the packing plant and no record kept of the yields per head. Yet such data may be very useful at certain times. An Eastern packer writes:

Editor THE NATIONAL PROVISIONER:

What are the yields of inedible and edible tallow per head of cattle?

Figures on yields of tallow per animal are difficult to arrive at, because of variations in weight and degree of fatness in cattle.

The following yields were the result of careful tests and estimates and should be quite representative of average cattle:

	Per head cattle.
Inedible tallow	8 lbs.
Edible tallow, including oleo stock24 lbs.

SAFE NITRITE-NITRATE USE

Extreme care should be used to avoid confusion of nitrite of soda and sodium nitrate when both are used in the meat plant, since nitrite is ten times as strong as nitrate, and will "burn up" the meats if too much is used.

To avoid danger of workmen using one for the other in curing operations it is standard practice in some plants to mark nitrite of soda containers with red letters at least two inches high. Containers for sodium nitrate are marked with black letters of the same minimum height.

Another suggestion comes from a well-known sausage foreman, who writes:

Buffalo, N. Y., April 24.

Editor THE NATIONAL PROVISIONER:

With reference to your recent article relative to ideas for marking nitrite of soda and sodium nitrate so they will be instantly distinguishable, I wish to offer the following suggestion, which to my mind is practical.

For nitrite of soda container use a red barrel with a red cover, and mark it "Nitrite of Soda" with white paint lettering.

For the sodium nitrate container use a blue barrel with a red cover, and mark it "Sodium Nitrate" in white paint lettering.

Very truly,
FRANK R. MAHONEY.

Quality Products for Sausage Campaign

Boiled ham and sausage cold plate will be featured during the week beginning May 20, in the nation-wide "Get Acquainted with Sausage and Ready-to-Serve Meats" campaign. Do you have a supply of quality boiled ham, cervelat, bologna, veal sausage, pork roll, salami and thuringer, so you can take advantage of their national promotion?

A formula for making beer salami, a timely sausage specialty, will be found on this page. The resulting product will be one that customers will buy again and again.

Instructions for making a quality boiled ham may also be secured by subscribers who send the attached coupon with 10c in stamps.

THE NATIONAL PROVISIONER:

407 So. Dearborn St., Chicago, Ill.

Please send me instructions on making a quality boiled ham.

Name

Street

City

Enclosed find 10c in stamps.

Steamed Bone Meal

A small packer asks for information on steamed bone meal. He writes:

Editor THE NATIONAL PROVISIONER:

Please advise me how steam bone meal is made, how it differs from raw bone meal, and what its analysis should be. How much bone is permissible in meat scraps? Is there any mechanical means by which it can be determined when a tank of material is thoroughly cooked?

Steamed bone meal is the product obtained by tanking all bones not used for hard bone. In some packing plants it includes all cutting room and beef-head bones, calves' feet, calves' heads and sheep heads. In other plants only rib bones and calves' feet are tanked, although these bones may be used for making glue.

Tanking, pressing and drying of bones into bone meal is very similar to the handling of tankage. Cooking bones in the rendering tank requires more time than the cooking of softer material. Bones should crumble easily after being dumped from rendering tank, if thoroughly cooked.

Ground raw bone is a product resulting from drying and grinding animal bones that have not been previously steamed under pressure.

Ground steamed bone is a product resulting from grinding animal bones that have been previously steamed under pressure. Raw bone meal will analyze 3.3 per cent to 4.1 per cent nitrogen; 43 to 55 per cent phosphate of lime. Steamed bone meal will analyze 1.65 to 2.5 per cent nitrogen and 50 to 55 per cent phosphate of lime.

Digester tankage or meat scrap must not contain more than 10 per cent phosphoric acid or its equivalent. Therefore, it is desirable to keep out of the melter as much bone as possible. Too much bone in the tankage might cause the cake to be brittle, as would also a high grease content in the cake.

Tankage is analyzed for moisture, grease and ammonia content. Tankage should run 8 per cent moisture and 8 to 10 per cent grease. Ammonia content varies depending on percentage of bone, moisture and grease. The experienced renderer has learned by experience when a melter load is sufficiently cooked, there being no definite indications when any moisture percentage has been reached.

CUTS UNIT PROCESSING COSTS

(Continued from page 17.)

1) for the 16 weeks immediately following installation of steam-driven power-generating equipment and absorption ice machine, it is seen that plant worked at only about 50 per cent capacity during this time.

New power plant was placed in operation during September of last year, when effects of the government's livestock curtailment program and widespread drought were beginning to be felt. Kroger produces in its own meat plants approximately 10 per cent of its

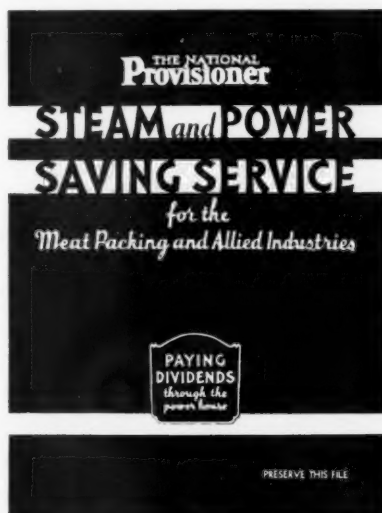
meat requirements for its thousands of retail stores, and under normal conditions killing would have been much heavier than the figures show.

Better Results Possible

Had cost figures for steam and power been compiled on a basis of capacity slaughtering, savings undoubtedly would have been much more favorable, as best efficiency of steam and power generating equipment is secured at high loads. Power generating equipment and refrigerating machine installed are ample to handle the increased plant capacity planned, so that considerably greater savings than the table indicates may be expected.

Another detail of interest is that addition of steam-driven power generating equipment necessitated no increase in the power department operating force. The same number of employees operate the rehabilitated plant as were required previously.

Would This Information Be Useful To You?



A binder containing all information on "Steam and Power Savings" published by THE NATIONAL PROVISIONER up to date, in which can be filed later data as it appears.

If you want this binder and its contents, fill out the following coupon, and send it with \$1.00 to The National Provisioner, 407 So. Dearborn st., Chicago, Ill.

Name

Firm

Street

City

Rust and Corrosion

Everyday Problems of Meat Plant Equipment and Maintenance and How to Solve Them

RUST NEAR FLOOR LINE

BY HENRY TRAPHAGEN.

Legs of tables, benches, scalding tubs, etc., rust very quickly near floor line. Not only must lower parts of such supports bear the brunt of frequent collisions with trucks, mops and feet of workers, but there is a daily deluge of water and sometimes salt during clean-up period.

Tin and zinc coatings are the usual protective devices on these supports. But these are only skin deep and are quickly scuffed away.

Composite legs are suggested as best for the meat plant. By composite legs is meant legs, two-thirds steel, and the lower third of stainless steel. It is a simple matter to weld stainless steel, and such composite legs would greatly simplify the floor line rust problem in the meat plant.

Adjustable legs need raise no great problem. Instead of the usual zinc-coated casting, a section of punched stainless steel can be substituted.

Use of stainless bolts and nuts also is recommended. The slightly higher cost should give little concern to the packer, when he learns that he need not worry about rust on his equipment near the floor line.

EDITOR'S NOTE.—Watch for the next suggestion on avoiding rust and corrosion.

NEW PRODUCTS WIN FAVOR

A number of new meat products have made sensational sales records during the past several months. One of these—a veal tongue loaf stuffed in manufactured casings and square-formed—is being produced in Chicago. Another—Case's Pork Pack, made by the Liberty Provision Co., Trenton, N. J.—has attained wide distribution, particularly in the Eastern section of the country.

The latter product is stuffed in red lettered cloth bags, and being a quality product with rich flavor and without waste, has won many friends. It can be used in 50 ways, it is said, either fried, broiled, baked or boiled. It never goes bad and will keep indefinitely even in the warmest weather. Its formula and methods of processing are a secret.

However, it is known that only the choicest grades of pork are used in its production, and that it is smoked with apple and hickory wood.





"GET ACQUAINTED WITH SAUSAGE" Says Institute of American Meat Packers

And here's one product that is ready for the campaign. Put up by the Albany Packing Company this attractive pound package of pure pork sausage is getting lots of attention. See how clean and appetizing it looks in its inner wrapper of Patapar. It is perfectly protected. No grease or moisture has leaked through. You see Patapar is *insoluble* as well as greaseproof.

It gives unvarying protection to the fine flavor and quality of the meat. Note the outside* bag. It is spotlessly clean, proof that Patapar has done a thorough job of protection. Would you like to try the Patapar water test? It is a quick way to test the efficiency of your wrappers. Write for folder T and samples of Patapar.

*Outside bag made by W. H. Devine Mfg. Co., Utica, N. Y.

Paterson Parchment Paper Company,
Bristol, Pennsylvania. Sales Offices:
120 Broadway, New York, N. Y.;
74 Rincon Street, San Francisco, Cal.;
111 West Washington St., Chicago, Ill.

Patapar

THE POPULAR NAME FOR PATERSON VEGETABLE PARCHMENT

SAUSAGE CAMPAIGN

(Continued from page 19.)

sands of women attending National Live Stock and Meat Board cooking schools from now until the end of the month. Consumers are being shown how they can include sausage and ready-to-serve meats in their menus to advantage.

Three hundred leading hotels in the country, as well as all the hotel and restaurant associations, have been asked to feature sausage and ready-to-serve meats on their menus during the campaign.

All large food stores in Chicago have been asked to display sausage and ready-to-serve meats during the period of the campaign.

Send Out Recipe Book

The 32-page recipe book, containing more than 90 newly-developed recipes using sausage, has been completed and copies were sent out this week by the organization to sausage manufacturers and packers throughout the country. This booklet, which can be imprinted, has been designed so that it may be used as a part of the campaign, or as a complete piece in itself by the sausage manufacturer or packer whose name appears on the back of the book.

A large number of orders for the recipe book are anticipated. Shipment can be made shortly after the orders are received by the National Organization of Sausage Manufacturers.

Next Step in Campaign

During the week beginning May 13 liver sausage and bologna will be the products featured in the campaign. It is pointed out that these are two well-liked products, and with the special effort of the campaign behind them, should sell in profitable volume during the week and afterward.

Windows of retail stores during this period will be decorated with the large center panel of the campaign depicting an out-of-door scene. One of the side panels for the week shows a tempting platter of liver sausage and bologna. The other panel demonstrates the many ways in which sausage can be used in making sandwiches and appetizers.

Pork sausage, frankfurter and dry sausage posters, when taken out of the windows after the first week, will be used to decorate the interiors of many retail stores, enabling the dealer to push his sausage sales over a wide variety of products.

VISKING AIDS SAUSAGEMAKERS

Methods of using Visking cellulose casings, suggested sausage formulas and specific operating instruction have been assembled in a loose-leaf "Sausage Formula Book" by the Visking Corp. for users of its casings, as an addition to the many services it is rendering the trade.

It is pointed out in the introduction



BOOSTING THE SAUSAGE CAMPAIGN.

New England started the sausage campaign under full steam. Display and advertising material was distributed by salesmen of cooperating concerns to all customers, and a general newspaper advertising campaign was planned, along with several feature stunts.

One of the most striking was a parade of 42 sausage manufacturers' trucks through Boston and other cities, stopping at the homes of mayors and winding up with a visit to Governor Curley at the state house, leaving samples of quality sausage with each.

Seen here, talking over the campaign in advance, are (right to left): W. D. Jones, chairman, New England section; S. H. Rabinowitz, president Colonial Provision Co., Boston; George Terry, Mongolia Importing Co., New York and Paul I. Aldrich, editor THE NATIONAL PROVISIONER, who visited New England to help launch the campaign.

that a careful study of the best methods is necessary to secure proper results. With this keynote the company supplies facts to aid packer or sausage manufacturer in processing or merchandising sausage.

Close connection between processing and sales is emphasized, many photographs of tempting displays of correctly-finished products being published on pages containing formulas or processing information. Use of oversize sausage for display and advertising purposes is suggested in one section of the book, and directions are given for preparation.

Besides giving detailed instructions for using Visking cellulose casings in preparing many types of sausage, fine points that may occasionally rise are explained in handy notes throughout the book. A table of conversion for solid and fluid weights is also included.

The book has 45 pages, is indexed and

contains many drawings and photographs. The loose-leaf feature makes it possible to add sheets of information which the Visking Corp. plans to issue periodically.

SPICE GRINDERS MEET

P. D. Hursh, treasurer, Durkee's Famous Foods, Inc., Elmhurst, L. I., was elected chairman of the Spice Grinders' section of the American Spice Trade Association at a meeting of the division at the Waldorf-Astoria hotel, New York, on May 7, in connection with the twenty-ninth annual convention of the association. Mr. Hursh succeeds John Max Weyer, of Van Loan & Co., Inc., New York. Other members of the executive committee include Norman S. Dillingham, Boston, chairman of the code authority for the spice-grinding industry; F. H. Long, Baltimore; C. H. Kinker, Cleveland; J. Bosley Bond, Chicago; F. E. Stillman, St. Louis; and William G. Volkmann, San Francisco.

The members voted to take no further action on the code for the industry until something more definite is known about the future of NRA. The two-day meeting was spaced with the annual entertainment and dinner for members of the industry, held at the Waldorf-Astoria, on May 7.

LAMB QUALITY IS HIGH

Less than 5 per cent of the spring lambs marketed this year from California are being graded cull to poor, an unusually low figure, according to reports of the U. S. Bureau of Agricultural Economics. Eastbound shipments from California to April 27 amounted to 110,012 head, compared with 159,547 head to April 28, 1934.

Sausage Campaign Calendar

Each week in the campaign will feature one or more varieties of sausage and ready-to-serve meats, as follows:

May 13—Liver Sausage, Bologna and Sausage Appetizers.

May 20—Cooked Ham and Sausage Cold Plate.

May 27—Meat Loaf and Specialties. Also a "repeat" on Frankfurters.

Window displays, counter cards, recipe books, etc., to use in this campaign may be obtained from the National Organization of Sausage Manufacturers, 59 E. Van Buren st., Chicago.

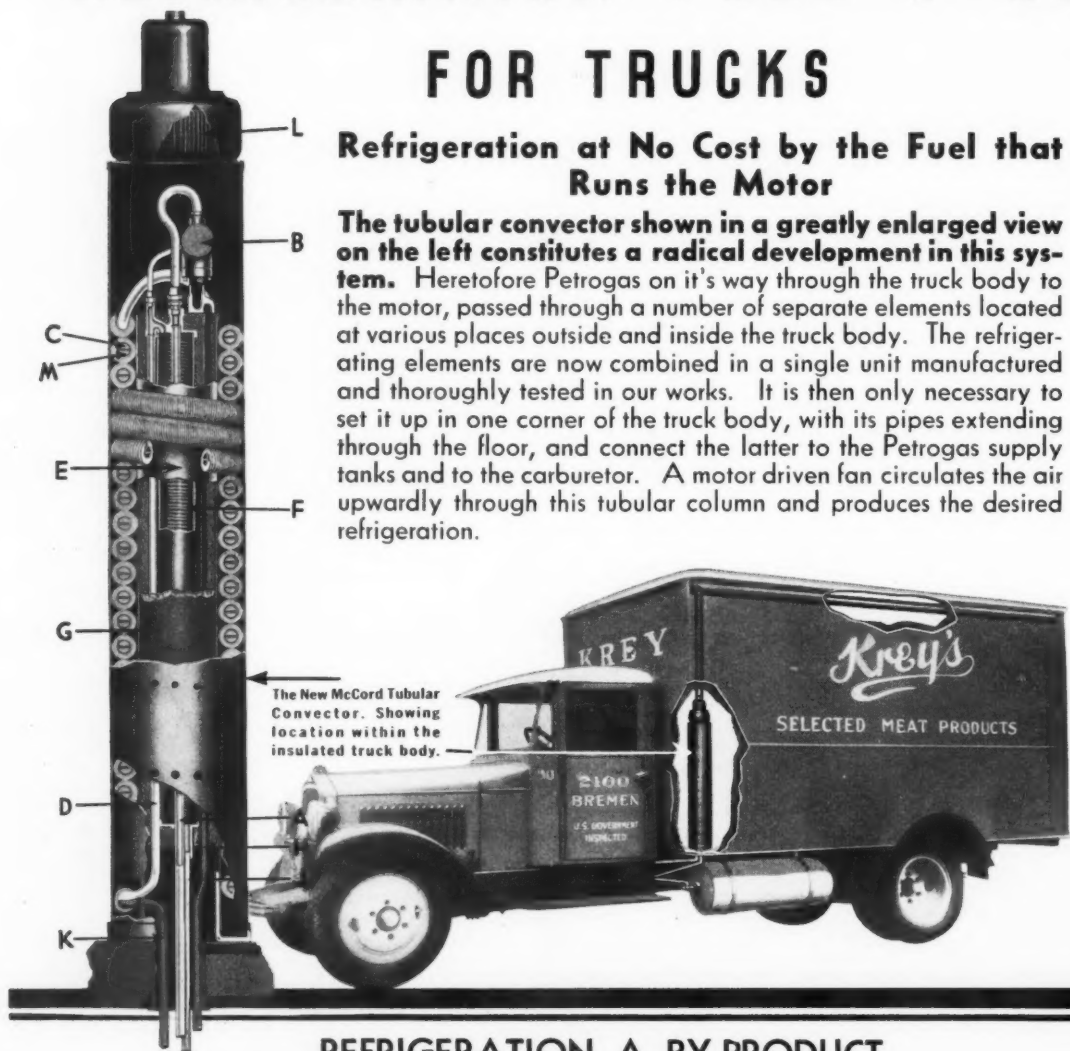
THE McCORD

REFRIGERATION-FUEL SYSTEM

FOR TRUCKS

Refrigeration at No Cost by the Fuel that Runs the Motor

The tubular convector shown in a greatly enlarged view on the left constitutes a radical development in this system. Heretofore Petrogas on it's way through the truck body to the motor, passed through a number of separate elements located at various places outside and inside the truck body. The refrigerating elements are now combined in a single unit manufactured and thoroughly tested in our works. It is then only necessary to set it up in one corner of the truck body, with its pipes extending through the floor, and connect the latter to the Petrogas supply tanks and to the carburetor. A motor driven fan circulates the air upwardly through this tubular column and produces the desired refrigeration.



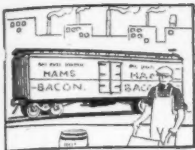
REFRIGERATION A BY-PRODUCT

of the Motor's Demand for Fuel, Just as Electric Power is Obtained in the Meat Plant as a By-Product of Processing Steam Demand

SAVES ON REFRIGERATION COSTS
INCREASES PAY LOAD CAPACITY

SAVES ON OPERATING COSTS
SAVES ON FUEL COSTS

McCord Radiator & Mfg. Co., Detroit, Michigan



REFRIGERATION and Frozen Foods



Packer's Modern Beef Cooler Uses Brine Spray Units

PERMANENT fireproof construction, high refrigerating efficiency and attractiveness have been combined to an unusual degree in the new cooler building placed in service recently by the Lincoln Packing Co., Lincoln, Nebr.

This building is three stories high, with a full basement underneath. It is of reinforced concrete and steel construction, not a sliver of combustible material of any kind having been used. Dimensions are 40 ft. wide by 70 ft. long.

Basement is used for lard storage. Its capacity is 1½ million pounds. First floor, with a capacity of from 300 to 325 beef carcasses, is the beef sales room. On the second floor is a freezer with a capacity of 1 million pounds. Third and top floor is used for general cold storage purposes.

The insulation is Armstrong cork-board, finished with asphalt emulsion plaster. Refrigeration is furnished by thermostatically-controlled brine spray coolers designed by the Baker Ice Machine Co. At present pumps are used to return the brine from these coolers, but these will be dispensed with when work is completed of installing brine storage tanks below the floor level.

Accompanying illustrations show well the results achieved. These are of the

beef cooler on first floor, which is typical in design, appearance and lighting of two upper floors and basement. Unit coolers are placed at end of room.

Building was designed and constructed by the engineering department of the Lincoln Packing Co.

REFRIGERATION NOTES

The Omaha Cold Storage Co., Omaha, Nebr., has purchased the six-story building at 9th and Farnam sts., for \$103,000.

E. H. Banken is erecting a wholesale meat warehouse at 8200 S. Central ave., Los Angeles, Calif.

The Showers Ice & Cold Storage plant, Jerome, Ida., has installed individual lockers for the storage of meats and other perishables.

The Bookey Packing Co. has awarded contract for construction of an addition to its packing plant in Des Moines, Ia., to cost \$35,000.

The Central Distributing Co., Grand Island, Nebr., Rudy Kuester, president, will increase its cooler capacity from three to five carloads.

J. J. Bunck and other citizens of Corpus Christi, Tex., are erecting a

cold storage plant to cost about \$75,000.

F. A. Ford of Ada, Colo., has plans for extending and improving the building at 112 E. 10th st., at a cost of about \$30,000, for a cold storage warehouse to contain 30,000 cu. ft. of space.

AIR CONDITIONED COOLERS

Lewis Packing Co., Omaha, Neb., have completed new beef and small stock coolers with modern air-conditioning equipment designed by S. C. Bloom, Chicago. Smith, Brubaker & Egan were the architects.

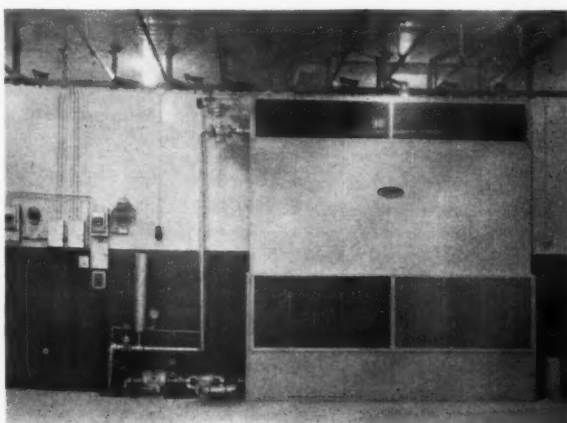
Frank & Geller, 89 No. Sixth st., Brooklyn, N. Y., have completed a new air-conditioned cooler for beef, equipped with Carrier units.

Chicago Beef Co., Worcester, Mass., have opened three new coolers with air-conditioning equipment of the Carrier type.

Karl Seiler & Son, Philadelphia, are building new curing cellars and holding and ripening coolers. The entire processing department has been provided with air conditioning, using the new York Freeon system with fin diffusers. They are also building new shipping room cooled by the same method.

SPACING HOGS IN COOLER

How about spacing hogs in the cooler? Have your men read chapter 4 of "PORK PACKING," The National Provisioner's latest book?



REFRIGERATION CONTROLLED AUTOMATICALLY.

Type of unit brine spray cooler installed in new cooler building of Lincoln Packing Co., Lincoln, Nebr. Temperature of room is maintained automatically at any desired point. Pump on floor at left returns brine from cooler to storage tank, but when installation is completed will no longer be needed.



CARCASS BEEF IN ATTRACTIVE SURROUNDINGS.

A clean, bright, attractive sales cooler is an asset the value of which never has been questioned. In the new cooler building of the Lincoln Packing Co. beef is shown under ideal conditions. This well lighted room on the first floor has a hanging capacity of from 300 to 325 beef carcasses.



fresh as this Morning's Flowers

Roses last for hours before the eye can detect any change, but the aging process begins when they are cut from the bush. Dry ice also begins to change soon after it is produced and is at its best if used quickly.

Red Diamond Dry Ice is shipped the day it is made, from the 24 manufacturing plants located throughout the United States and Canada. With all principal shipping centers less than 24 hours away from some unit of this producing network, practically any shipper of perishable food products—meats, fish, vegetables, dairy products, etc.—can receive a constant supply of absolutely fresh Red Diamond Dry Ice.

This freshness means that its refrigerating value is at its maximum. Its corners are sharp; it divides uniformly; it holds together.



Always fresh
141 degrees colder than water ice
Occupies only $\frac{1}{2}$ the space
Weighs only $\frac{1}{2}$ as much
Evaporates dry—no moisture or residue

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Dry Ice



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ERECTION workers thoroughly trained.
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VALUABLE and practical erection experience.
INSTALLATIONS with unqualified guarantees.
COMPLETE job from start to finish.
ESTIMATES furnished free at your plant.

MAINTENANCE of United's Cork Insulation by one meat packer in 10 years cost no more than these cigars. That's why, when enduring insulation efficiency and absolute dependability count, leading packers use **United's Corkboard and Service.**



UNITED CORK COMPANIES

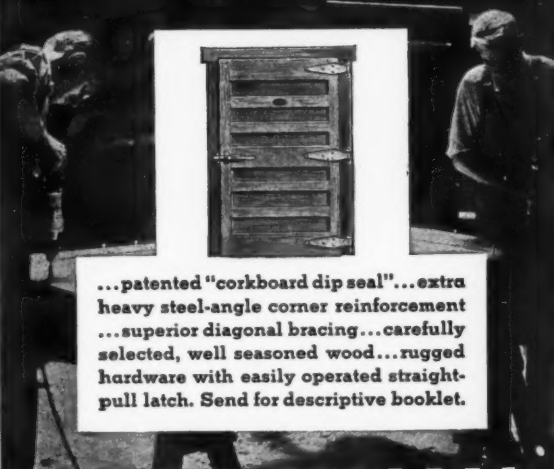
LYNDHURST, N. J.

Manufacturers and Erectors of Cork Insulation

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COLD STORAGE DOORS

... As York Builds Them



...patented "corkboard dip seal"...extra heavy steel-angle corner reinforcement
...superior diagonal bracing...carefully selected, well seasoned wood...rugged hardware with easily operated straight-pull latch. Send for descriptive booklet.

York Ice Machinery Corporation, York, Pennsylvania
Send booklet describing York Cold Storage Doors

Name _____

Street _____

City _____ State _____

Packers' Traffic Problems

Comment and advice on transportation and rate matters of the meat and allied industries. For further information, write The National Provisioner, Old Colony Bldg., Chicago, Ill.

PACKERS' RATE CASE CLOSES

REPRESENTATIVES of packers operating at Iowa and Southern Minnesota points, and rebuttal witnesses of Eastern and Midwest packers, gave the closing testimony at Interstate Commerce Commission hearings in Chicago on requested reductions in Eastbound livestock freight rates.

During the three weeks of hearings, which ended May 9, Eastern and Midwest packers attacked and carriers defended the present Eastbound rates. Complainants contended that the present rates on livestock from points in Northwestern Illinois, Wisconsin, and states West of the Mississippi river to destinations East of the Illinois-Indiana state line and North of the Chesapeake & Ohio R.R., were unreasonable. They believe they are placed at a competitive disadvantage with interior Iowa and Southern Minnesota packers.

Interstate Commerce Commission examiners set July 8 as the date for filing of briefs by all parties, and announced there would be no extension of time.

C. A. Heath, traffic manager, Rath Packing Co., Waterloo, Ia., appeared on behalf of John Morrell & Co., Ottumwa, Ia., Jacob E. Decker & Sons, Mason City, Ia. and his own company on May 9. He gave evidence of conditions under which these companies operated and rates paid by them. G. Frank Morris, traffic manager, Kohrs Packing Co., Davenport, Ia., described operations of his company, which kills about 225,000 hogs per year, and generally pays prices for them based on Chicago quotations less transportation. The Kohrs company had intervened on behalf of the carriers. George M. Cummings, Davenport Chamber of Commerce, introduced exhibits and testified on behalf of the Kohrs company.

Henry R. Park, traffic manager, Chicago Live Stock Exchange, was another closing witness. He testified for the complainants, as did H. E. Wennagel, traffic manager, Wm. Schluderberg-T. J. Kurlde Co., Baltimore, Md., who gave evidence in contradiction to that of carriers' witnesses. George Tally, traffic department, Swift & Company, Chicago, was recalled to the stand to place in the record certain New York and Chicago price quotations from THE NATIONAL PROVISIONER.

A number of railroad representatives appeared during the earlier part of the week and on May 3 and 4 to dispute the contentions of Eastern and Midwest packers. J. E. Diamond, commerce agent, Missouri Pacific Ry., St. Louis, Mo.; H. J. Stadin, commerce assistant, St. Louis-San Francisco receivers, St. Louis, Mo.; G. A. Ryser, assistant general freight agent, Texas & Pacific Ry., Dallas, Tex.; Bert M. Gillespie, commerce agent, Atchison, Topeka & Santa Fe Ry., Topeka, Kans., presented testimony on livestock freight rates in territories served by their companies. Operating witnesses of the Atchison Topeka & Santa Fe, Chicago Rock Island & Pacific, Missouri Pacific, Chicago, Milwaukee, St. Paul & Pacific, Chicago & Northwestern, Chicago, Burlington & Quincy and Erie railroads, presented testimony on costs and conditions in the handling of livestock traffic.

Ray Hurd, office manager, Chicago Belt Ry., testified that 83.7 per cent of the livestock moving through the Chicago district was fed in transit at Chicago. In this connection he testified that 43,096 cars of livestock were fed in the Chicago district in 1934, and that he understood his company received \$5.00 per car handled from Eastern carriers and \$5.50 per car from Western carriers. E. F. Sauer, special representative of the Pennsylvania Railroad, introduced an exhibit showing data on empty and loaded car movement, ratio of loaded to empty movement, and tons of equipment per ton of revenue freight handled for various commodities. C. C. Plummer, another witness for the Pennsylvania, compared earnings on livestock with earnings

received on various other commodities.

Robert Hennessey, joint agent of a number of railroads at National Stock Yards, Ill., introduced four exhibits. He stated that 37.47 per cent of the livestock passing through the St. Louis district from West to East in 1934, stopped for feed and water at National Stock Yards, and that 65 per cent of this livestock was loaded out in Eastern cars. In cross-examination he revealed that traffic through St. Louis-East St. Louis greatly exceeded that through the Union Stock Yards, Chicago.

UNLOADING FEE HELD VALID

Imposition of a yardage charge by the Union Stock Yard & Transit Co., Chicago, on cattle taken directly from unloading pens by the consignee packer, was upheld in a recent decision of the United States Supreme Court. The Interstate Commerce Commission had originally forbidden such charges by the terminal company, holding that an unloading fee of \$1 per car could not be imposed. The Supreme Court decided the Commission's order was invalid.

The test case was brought to the Commission by Hygrade Food Products Corp., Chicago, which had its own plant near the stock yards, with a spur running to the plant. It was obliged, however, to take its cattle from the unloading pens and retransport them to the plant. Charges for receiving the animals and caring for them are included in the transportation rates of the carriers.

PERISHABLE FREIGHT HEARING

The subject listed below will be given consideration by the national perishable freight committee at a shippers' public hearing to be held in Room 308, Union Station building, Chicago, on Wednesday, May 22, 1935.

Reicing at hold point and destination.

Carriers' protective service in connection with Pennsylvania railroad.

Handling shipments under icing, re-

(Continued on page 44.)

H. P. HENSCHEN

ARCHITECT

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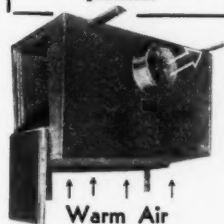
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THEURER
WAGON WORKS, INC.
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New York City North Bergen, N. J.

Hog Cut-Out Losses Rise With Higher Hog Costs

HOG cutting margins for first four days of current week slipped somewhat, as compared with same period one and two weeks earlier, losses per cwt. ranging from 51c to 80c, and being from 14c to 15c higher than the preceding period. This increase in cutting losses came from higher average hog costs and a lower cut-out return. Average hog costs were 11c per cwt. greater, while return per cwt. of product was 3c to 4c less.

Hog top for first four days of current week at Chicago was \$9.30, 5c above top for same four days a week earlier. Receipts were smaller than preceding week, but quality was better. Most of the week's run comprised choice, medium and heavy weight offerings. Market for fresh product has continued firm. Pickled hams and green skinned hams moved fairly well. Trade in green picnics and D. S. bellies was slow. Pickled picnics sold in fair volume. Light fat backs were wanted at

steady prices. Feature of the loin market was sale of a few cars to the East.

Following test is worked out on basis of live hog costs and green product prices at Chicago during first four days of current week, average costs and credits being used. Results may or may not be typical for other sections of the country. Every packer should know how his hogs are cutting out, and should substitute his own live costs and green product values, as determined in his plant, for those shown here.

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	180-220 lbs.			220-250 lbs.			250-300 lbs.		
	Per cent live wt.	Price per lb.	Value per cwt. alive.	Per cent live wt.	Price per lb.	Value per cwt. alive.	Per cent live wt.	Price per lb.	Value per cwt. alive.
Regular hams.....	13.90	17 3/4	\$ 2.48	13.70	17 3/4	\$ 2.45	13.30	17 3/4	\$ 2.38
Picnics.....	5.50	14 3/4	.80	5.30	14 3/4	.76	5.00	13 3/4	.66
Boston butts.....	4.00	18 3/4	.75	4.00	18 3/4	.75	4.00	18 3/4	.75
Loins (blade in).....	9.70	20 3/4	1.96	9.30	19 3/4	1.77	8.80	17 3/4	1.55
Bellies, S. P.....	11.00	20 3/4	2.28	8.70	19 3/4	1.67	3.50	18 3/4	.66
Bellies, D. S.....	3.00	15 3/4	.48	9.00	15 3/4	1.42
Fat backs.....	1.00	11 3/4	.11	3.00	11 3/4	.34	5.00	13 3/4	.66
Plates and jowls.....	2.50	12	.30	2.50	12	.30	3.30	12	.40
Raw leaf.....	2.00	12.53	.25	2.10	12.53	.26	2.20	12.53	.28
P. S. lard, rend., wt.....	12.90	12.80	1.65	12.60	12.80	1.62	11.20	12.80	1.43
Spareribs.....	1.50	11 3/4	.17	1.50	11 3/4	.17	1.50	11 3/4	.17
Trimmings.....	3.00	12 3/4	.36	2.80	12 3/4	.34	2.70	12 3/4	.33
Feet, tails, neckbones.....	2.0009	2.0009	2.0009
Offal and misc.....373737
TOTAL YIELD AND VALUE.....	69.00		\$11.57	70.50		\$11.37	71.50		\$11.15
Cost of hogs per cwt.....			\$ 9.10			\$ 9.17			\$ 9.08
Condemnation loss.....			.05			.05			.05
Handling and overhead.....			.68			.61			.57
Processing tax.....			2.25			2.25			2.25
TOTAL COST PER CWT.....			\$12.08			\$12.08			\$11.95
TOTAL VALUE.....			\$11.57			\$11.37			\$11.15
Loss per cwt.....			.51			.71			.80
Loss per hog.....			\$ 1.02			\$ 1.66			\$ 2.20

Meat Imports Threaten

WHILE imports of Canadian beef were smaller during the week ended May 4, only 55,000 lbs. being received at New York, the movement continues in much greater volume than last year.

Total imports of fresh beef for first three months of 1935 were over 2,000,000 lbs., or 12 times greater than the total received during 1934. Beef cattle have also been coming into this country from Canada, more than 40,000 head having been imported during the first four months of the year against 57,000 head brought in during all of 1934.

Imports of animal oils and tallow have reached large proportions during the last few weeks. Although no statistics are available for the country as a whole, 3,062,418 lbs. were received at the port of New York from April 1 to May 4. This is almost double the quantity imported into the country during 1934.

Sixteen United States senators recently protested to Secretary of State Hull against any reductions in the tariff on cattle imported from Canada. Senator McCarran of Nevada, in commenting on proposed tariff reductions in the pending reciprocal trade treaty with Canada, told Secretary Hull the cattle industry was heavily indebted to the farm credit administration, and not in

a position to shoulder an additional burden of this character.

CANADIAN EXPORTS TO U. S.

Exports of livestock and meats from Canada to the United States during March, 1935, were as follows:

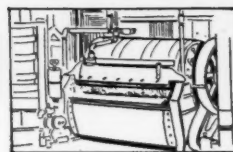
	March, 1935.	March, 1934.
Cattle, No.	16,440	285
Calves, No.	630	1
Hogs, No.	122	34
Sheep, No.	68	34
Beef, lbs.	1,258,500	29,500
Bacon, lbs.	22,500	35,700
Pork, lbs.	279,700	48,700
Mutton and lamb, lbs.	4,700
Lard compounds, lbs.

See Classified Page for bargains.



Provisions and Lard

Weekly Market Review



Trade Fairly Active—Market Firm—Cash Lard and Meat Trade Improving—Hog Run Moderate—Hogs Firm—Lard Export Interest in Evidence.

Market for hog products the past week displayed a firmer tone in a fairly active trade. Commission house liquidation was experienced at times, and there was scattered selling on irregularity in grains. On set-backs, especially in lard, packinghouse support was encountered and commission house resting buying orders readily absorbed selling. Market was aided materially by reports of improvement in cash trade, moderate hog arrivals, a firm hog market, and packinghouse buying of lard futures.

Stocks of lard at leading western packing points last month decreased 2,348,589 lbs. to 67,175,111 lbs., against 135,969,908 lbs. the same time last year. Meat stocks at leading western packing points at beginning of May were 184,947,961 lbs., against 204,125,803 lbs. previous month and 262,248,656 lbs. same time last year.

Receipts of hogs at western packing points last week were 230,500 head, against 240,000 head previous week and 419,300 head same week a year ago.

Hog Marketing Orderly

Top hogs at Chicago fluctuated between 9.15c and 9.30c and at mid-week were at 9.25c. Average price of hogs at Chicago at outset of week was 9c, against 8.85c a week ago, 3.65c a year ago, 4.10c two years ago and 3.45c three years ago.

Average weight of hogs received at Chicago last week was 244 lbs., against 242 lbs. the previous week, 233 lbs. a year ago, and 252 lbs. two years ago.

Orderly marketing of hogs has been a mainstay to market. When prices advance, run to market picks up slightly, but when prices react, movement drops off to rather small proportions at times. The West reported improvement in demand for meats and firmer meat prices the past week. Consumer demand for lard also shows betterment. There were indications of some export lard interest.

Official exports of lard for week ended April 27 were 1,338,000 lbs., against 5,083,000 lbs. the previous year. Exports from January 1 to April 20 have been some 49,331,000 lbs., against 154,229,000 lbs. the same time last year. Exports of hams and shoulders for week were 957,000 lbs., against 788,000 lbs.; bacon, 203,000 lbs., against 1,232,000 lbs.; pickled pork, 88,000 lbs., against 87,000 lbs. a year ago.

PORK—Demand was fair and market steady at New York. Mess was quoted at \$27.75 per barrel; family, \$26.50 per barrel; fat backs, \$25.50@29.00 per barrel.

LARD—Demand was fair and market steady at New York. Prime western was quoted at 11.05@11.15c; middle western, 11.05@11.15c; city tierces, 10½@10¾c; tubs, 13½@13¾c; refined Continent, 11¼@11½c; South America, 11½@11¾c; Brazil kegs, 11½@11¾c; compound, car lots, 12½c; smaller lots, 13¾c.

How Do Sows Cut Out?

PACKING sows are beginning to be marketed in greater numbers, and packers should know how these, as well as all other grades and weights of hogs, are cutting out.

The following sow test, which will be published from time to time during sow-marketing seasons, is worked out on basis of live costs of good packing sows and green product prices at Chicago (THE NATIONAL PROVISIONER DAILY MARKET SERVICE) during the first four days of the current week, average costs and credits being used.

Results may or may not be typical for all sections of the country. Packers who desire to know how the sows they buy are cutting out should substitute their own sow costs and green product values for those shown here.

SHORT FORM SOW TEST.

(Sow prices and product values based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE. Cutting percentages are taken from actual tests in Chicago plants.)

—350 lbs.—			
	Per cent	Price per lb.	Value per cwt. alive.
Skinned hams, 18/22	11.00	17½	\$1.95
Picnics, 8/12	4.80	13½	.63
Boston butts	3.70	18½	.69
Loins, 12/16	8.50	17½	1.48
D. S. bellies, 25/40	14.0	15½	2.21
Fat backs, 10/16	4.0	12½	.51
Plates and jowls	2.0	12	.24
P. S. lard, rend. wt.	13.5	12.80	1.73
Leaf lard	2.0	12.53	.25
Misc. (feet, tails, neckbones, spareribs, trimmings)	7.0		.94
Total yield and value	70.50		\$10.63
Cost of sows per cwt.			\$ 8.34
Condemnation loss			.04
Handling and overhead			.55
Processing tax			2.25
Total cost per cwt.			\$11.18
Total value			\$10.63
Loss per cwt.			\$.55
Loss per sow			1.92

At Chicago, regular lard in round lots was quoted at 5c over May; loose lard, 5c over May; leaf lard, 17½c over May.

(See page 39 for later markets.)

BEEF—Demand was rather good and market firm at New York. Mess was nominal; packer, nominal; family, \$21.00 @22.00 per barrel; extra India mess, nominal.

MEAT AND LARD EXPORTS

Exports of lard, hams and bacon through port of New York during first four days of current week totaled 323,100 lbs. of lard and 25 lbs. of meat.

Lard exports from the United States for the full week ended May 4, 1935, totaled 181,125 lbs. against 12,271,545 lbs. for the same week in 1934. For the packer year to date, exports of lard have totaled 72,068,668 lbs. against 207,793,095 lbs. for the same 1933-34 period, a decrease of approximately 136 million pounds.

Bacon and ham exports for the week ended May 4, 1935, totaled 426,900 lbs. against 3,900,000 lbs. for the corresponding week in 1934. For the packer year to date, exports of these products totaled 77,130,550 lbs. against 83,931,530 lbs. for the like 1933-34 period.

CANADIAN STORAGE STOCKS

Cold storage stocks of meats in Canada on April 1, 1935, with comparisons, are reported as follows:

	April 1, 1935.	March 1, 1935.	April 1, 1934.
Beef, lbs.	14,885,097	16,908,600	9,766,761
Veal, lbs.	1,115,458	1,282,166	707,323
Pork, lbs.	36,633,432	33,180,759	30,937,583
Mutton and lambs, lbs.	4,909,490	5,455,706	2,800,151

CANADIAN MEAT EXPORTS

Exports from Canada for March with comparisons:

	March, 1935.	March, 1934.
Beef, lbs.	2,144,800	530,200
Bacon, lbs.	13,613,500	16,122,300
Pork, lbs.	566,400	438,700
Mutton and lamb, lbs.	51,400	43,900
Canned meats	110,064	179,296
Lard, lbs.	10,126	7,400
Lard compounds, lbs.	415	9,500

CANADIAN MEAT IMPORTS

Meat imports into Canada from the United States for March, 1935:

	March, 1935.	March, 1934.
Beef	2,080	1,129
Bacon and hams	1,137	1,835
Pork	23,003	298,741
Mutton and lambs	653	1,491
Canned meats	429,706	292,239
Lard	75	484,200
Lard compounds	155	1,000

A NEW BOILER

—with new opportunities i

ADELMANN HAM BOILER WASHERS

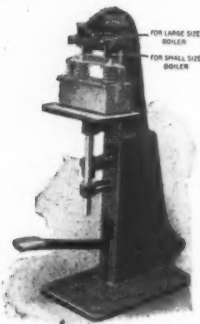


Thorough—speedy—easy washing. Cleans any size or shape quickly and economically. Restores neglected boilers to good condition. Clean boilers produce clean hams—the kind that build sales. Free trial offer and list of users on request.

The Adelmann Method of boiling hams because of unusual exclusiveness. It is in its own juice. Flavor, texture and appearance are greatly improved.

Elliptical yielding springs exert a firm, wide, flexible pressure. Produce evenly molded boiled hams.

ADELMANN FOOT PRESS

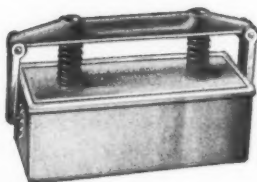


No more wrong pressing one side at a time. Even, uniform pressure, plus greater speed are the advantages offered by Foot Press. Solid, well molded hams result. A practical necessity. Rugged, simple, durable, and efficient. Free trial.

Adelmann Ham Boilers are easiest to operate, produce less shrinkage, and lower operation costs. They perform better, produce the kind of ham that r

Adelmann Ham Boilers are made of Chromium Metal, and Nirosta (Stainless) Steel. Liberal trade-in schedules make it actual to dlete equipment for new Adelmann Hamask fo

ADELMANN LUXURY LOAF CONTAINER



Favored many years for production of fine meat loaves. Perfect shape and unsurpassed flavor guaranteed. With Viskings, used for Blood and Tongue Sausage, Head Cheese, Sulze, Pressed Corned Beef, Cooked Loins, Jellyed Tongue. Five sizes.

ADELMANN PREST-RITE MOLD



Permits the use of a casing, but so shapes the product, holding contents solid, it does not appear to be in a casing at all. Yielding spring pressure does the trick. Adaptable for Liver Cheese, Head Cheese, Tongue Bologna, Ham Bologna, etc. Two sizes.



HAM BOILING



Office - P
332 S.
European Representatives: Stanley
and New Zealand Representatives: Pty. Ltd.
Co., Ltd.

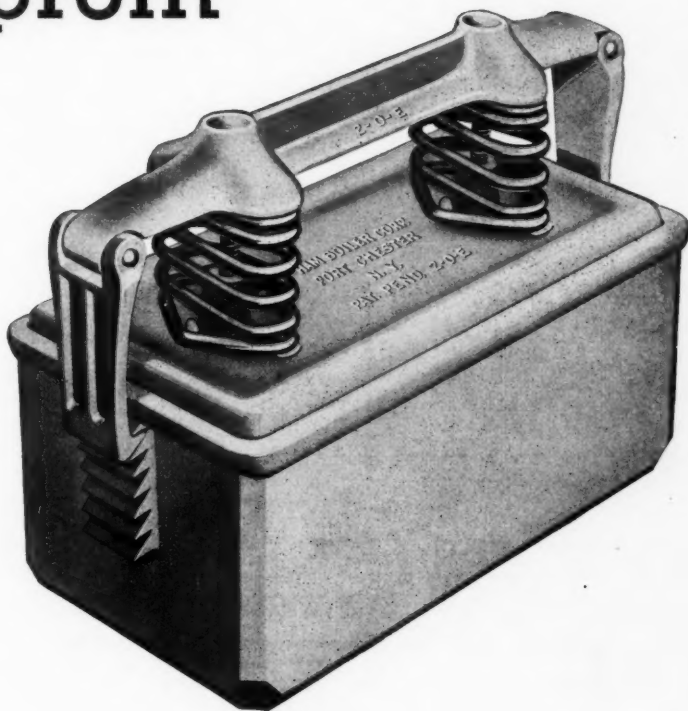
ties increased profit

of beams insures results
clusive. It cooks the ham
texture and quality

ings cover tilting and
ible p Perfectly shaped,
ams produced.

...easiest to check out, easiest to operate, reduce
costs. Simple to clean, last longer,
and of best that really sell!

Steel, complete line available. It actual to dispose of worn, obso-
n Hamisk for particulars today.

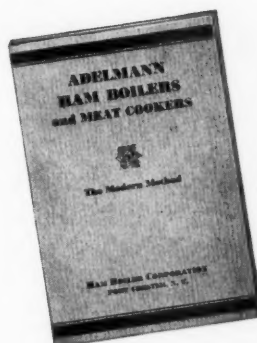


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ative: Co., Ltd., 189 Church St., Toronto.



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FREE COPY**

Revised 32-page color illustrated booklet "The Modern Method" shows how to properly close aitch-bone cavity, and other

helpful hints for best ham boiling results. Gives complete information about Adelmann Ham Boilers, Meat Loaf Pans, Corned Beef Boilers, Luxury Loaf Containers, and Prest-Rite Molds. Presents the Ham Boiler Washer, Ham Washer, Mixing Bowl, and Foot Press. *States trade-in values of old Ham Boilers. Write for it.*

Mr. Packer: DO YOUR CEILINGS DRIP?

"GET ACQUAINTED WITH
YOUR SAUSAGE BUSINESS"



GRIFFITH'S SPRAY GUN

Solid copper tanks which
resist corrosion.

Furnished in 2½ and 4 gal-
lon capacity.

Fill the Pump and carry it
around on your back. Kill
as you go.

Erado

IS THE SAFE EFFICIENT
GERMICIDE FOR FOOD
FACTORIES

THE
MOLDS WILL GET
YOU IF
YOU DON'T WATCH
OUT!!

Order Erado
Follow Directions



Each falling drop contains souring bacteria and mold spores that may cause you serious loss. "An ounce of prevention is worth a pound of cure." You can destroy molds, yeasts, and souring bacteria.

USE ERADO—A DRY POWDER

Deodorizes, disinfects and cleans while killing molds and bacteria.

Erado makes easy the job of keeping your equipment, coolers and curing cellars free from mold and bacterial contamination.

Erado is non-poisonous—non-corrosive and harmless to the hands. Makes an agreeable smelling solution which may be used safely around meat products.

DIRECTIONS: Simply dissolve 2 ounces (4 tablespoon-fuls) of Erado in 5 gallons water. Makes a solution containing 500 P. P. M. available chlorine, equivalent to 0.5% Hypochlorite. Use as a rinse on vats, tierces, sausage-room equipment, etc. Spray on walls and ceilings particularly where you have condensation and dripping.

YOU CAN AVOID SAUSAGE SPOILAGE IF
YOU CAREFULLY SCRUB AND SPRAY.

Meets B. A. I. Requirements

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"NATURE HAS NO SUBSTITUTE"

*Good sausage made better by the
use of natural casings.*

SHEEP
BEEF
HOG
CASINGS

TRY OUR QUALITY SEWED CASINGS.

*Our representative will
be glad to call on you.*

SAYER & COMPANY;
466 Washington St., New York City



PORK PRODUCTS EXPORTS

Exports of pork products from the U. S. week ended May 4, 1935:

	PORK.		
	Week ended May 4, 1935.	Week ended May 5, 1934.	Nov. 1, 1934 to May 4, 1935.
United Kingdom	115	597	
Continent	15	506	
West Indies	15	260	
Total	130	1,363	

BACON AND HAM.

	M lbs.	M lbs.	M lbs.
United Kingdom	426	3,704	76,359
Continent	1	195	542
West Indies	1	54	1
B. N. A. Colonies	1	1	174
Other countries	427	3,900	77,130

LARD.

	M lbs.	M lbs.	M lbs.
United Kingdom	121	9,053	65,722
Continent	11	2,687	3,552
St. and Ctl. America	48	494	970
West Indies	1	37	1,806
B. N. A. Colonies	1	1	13
Other countries	181	12,271	72,068

TOTAL EXPORTS BY PORTS.

From	Pork, bbls.	Bacon and Hams, M lbs.	Lard, M lbs.
New York	15	426	133
New Orleans	1	48	1
Halifax	1	1	1
Total week	15	427	181
Previous week	25	1,785	1,148
Two weeks ago	130	4,107	1,490
Cor. week, 1934	130	3,900	12,271

SUMMARY NOV. 1, 1934, to MAY 4, 1935.			
	1934 to 1935.	1934.	Increase.
Pork, M lbs.	273	419	146
Bacon and Hams, M lbs.	77,130	83,931	6,801
Lard, M lbs.	72,069	207,793	135,724

NEW YORK MEAT SUPPLIES

Receipts of Western dressed meats and local slaughters at New York, week May 4:

	Week ended May 4, 1935.	Prev. week.	Cor. week, 1934.
West. drsd. meats:			
Steers, carcasses	8,557½	5,843	9,763
Cows, carcasses	1,171	805	759
Bulls, carcasses	236	229	222
Veals, carcasses	12,250	10,257	12,419
Lambs, carcasses	36,071	35,388	25,060
Mutton, carcasses	2,285	1,833	2,252
Beef cuts, lbs.	571,704	473,700	378,502
Pork cuts, lbs.	1,216,772	1,192,647	1,822,312
Local slaughters:			
Cattle	8,705	7,390	9,745
Calves	16,694	14,775	16,254
Hogs	29,428	28,805	44,149
Sheep	59,825	50,052	51,045

PHILADELPHIA MEAT SUPPLIES

Receipts of Western dressed meats and local slaughter for week May 4:

	Week ended May 4, 1935.	Prev. week.	Cor. week, 1934.
West. drsd. meats:			
Steers, carcasses	1,922	1,600	2,732
Cows, carcasses	1,256	1,139	965
Bulls, carcasses	344	322	423
Veals, carcasses	2,651	1,888	2,505
Lambs, carcasses	14,017	14,271	11,267
Mutton, carcasses	1,241	968	479
Pork, lbs.	372,337	412,428	406,564
Local slaughters:			
Cattle	1,845	1,947	1,906
Calves	4,054	3,800	4,533
Hogs	13,983	12,703	21,144
Sheep	5,116	4,808	5,238

When do market values warrant working up hog heads? See chapter 3 of "PORK PACKING," The National Provisioner's latest book.

Week ending May 11, 1935

CHICAGO PROVISION MARKETS

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

FUTURE PRICES

SATURDAY, MAY 4, 1935.

	Open.	High.	Low.	Close.
LARD—				
May	12.65	12.72½	12.65	12.72½
July	12.85	12.85	12.82½	12.85b
Sept.	12.97½-92½	13.00	12.92½	13.00ax

CLEAR BELLIES—				
May	16.70			16.70ax
July				16.70ax
Sept.				16.70ax

MONDAY, MAY 6, 1935.

LARD—				
May	12.45	12.70	12.65	12.70b
July	12.80	12.85	12.80	12.85ax
Sept.	12.95	13.00	12.95	12.97½b

CLEAR BELLIES—				
May				16.70n
July				16.70n
Sept.				16.70

TUESDAY, MAY 7, 1935.

LARD—				
May	12.67½	12.67½	12.60	12.60
July	12.85	12.85	12.75	12.75
Sept.	13.00	13.02½	12.87½	12.87½-90

CLEAR BELLIES—				
May				16.70n
July				16.70n
Sept.				16.70n

WEDNESDAY, MAY 8, 1935.

LARD—				
May	12.72½	12.85	12.72½	12.70b
July	12.85	12.85	12.80	12.80b
Sept.	12.87½-85	12.97½	12.85	12.95

CLEAR BELLIES—				
May				16.70n
July				16.70n
Sept.				16.70n

THURSDAY, MAY 9, 1935.

LARD—				
May	12.80	12.87½	12.80	12.87½b
July	12.90	12.95	12.87½	12.95b
Sept.	12.97½	13.07½	12.97½	13.07½ax

CLEAR BELLIES—				
May				16.70n
July				16.67½ax
Sept.				16.70n

FRIDAY, MAY 10, 1935.

LARD—				
May	12.97½	12.97½	12.90	12.87½ax
July	13.10	13.10	13.00	13.05ax
Sept.				

CLEAR BELLIES—				
May				16.70n
July				16.67½ax
Sept.				16.70n

Key: ax, asked; b, bid; n, nom.; —, split.

MEAT IMPORTS AT NEW YORK

For the week ended May 6, 1935:

Point of Origin.	Commodity.	Amount.
Argentina—Oleo stearine		112,200 lbs.
Argentina—Canned corned beef		67,464 lbs.
Brazil—Canned corned beef		444,312 lbs.
Canada—88 quarters of beef		17,533 lbs.
Canada—34½ carcasses beef		25,561 lbs.
Canada—157 pieces frozen beef		12,289 lbs.
Canada—Bacon		1,205 lbs.
Canada—S.P. pork hams		3,000 lbs.
Canada—Calf livers		2,220 lbs.
Canada—Sausage		180 lbs.
Germany—Smoked ham		3,619 lbs.
Germany—Bacon		126 lbs.
Germany—Sausage		1,510 lbs.
Ireland—Smoked pork		1,361 lbs.
Italy—Sausage		725 lbs.
Poland—Cooked ham		118 lbs.
Uruguay—Canned corned beef		339,174 lbs.
Uruguay—Canned roast beef		45,000 lbs.

LARD AND GREASE EXPORTS

Exports of lard from New York City, May 1, 1935, to May 8, 1935, totaled 411,700 lbs.; tallow, none; greases, none; stearine, none.

CASH PRICES

Based on actual carlot trading Thursday, May 9, 1935.

REGULAR HAMS

	Green	*S.P.
8-10	18	17½
10-12	18½	17½
12-14	18½	17½
14-16	18½	17½
10-16 Range	18½	17½

BOILING HAMS

	Green	*S.P.
16-18	18½	17½
18-20	18½	17½
20-22	18½	17½
16-22 Range	18½	17½

SKINNED HAMS

	Green	*S.P.
10-12	19	18½
12-14	19	18½
14-16	19	18½
16-18	19	18
18-20	19	18
20-22	19	16
22-24	17	15½
24-26	16	15
26-30	15½	14½
30-35	15½	14

PICNICS

	Green	*S.P.
4-6	15	14
6-8	14½	13½
8-10	13½	13½
10-12	13½	13½
12-14	13½	13½

Short Shank ½c over.

*Quotations represent No. 1 new cure.

BELLIES

(Square cut seedless)
(S. P. ¼c under D. C.)

	Green	*D. C.
6-8	21¼@22	22¼
8-10	22	22¼
10-12	22	21¾
12-14	20¼	20
14-16	19¼	19½
16-18	19	19½

D. S. BELLIES

	Clear	Rib
14-16	16½	16½
16-18	16½	16½
18-20	16½	16½
20-25	16½	16½
25-30	16½	16½
30-35	16½	16½
35-40	15½	16½
40-50	16½	16
50-60	16½	15½

D. S. FAT BACKS

6-8	12¼	12¼
8-10	12¼	12¼
10-12	12¼	12¼
12-14	13¼	13¼
14-16	14¼	14¼
16-18	15	15
18-20	15¼	15¼
20-25	15¼	15¼

OTHER D. S. MEATS

Extra Short Clears	35-45	16½n
Extra Short Ribs	35-45	16½n
Regular Plates	6-8	13¼
Clear Plates	4-6	12
Jowl Butts		13
Green Square Jowls		15
Green Rough Jowls		12¼

LARD

Prime Steam, cash	12.90b
Prime Steam, loose	12.87½b
Refined, boxed, N. Y.—Export	unquoted
Neutral, in tierces	14.75
Raw Leaf	13.00n

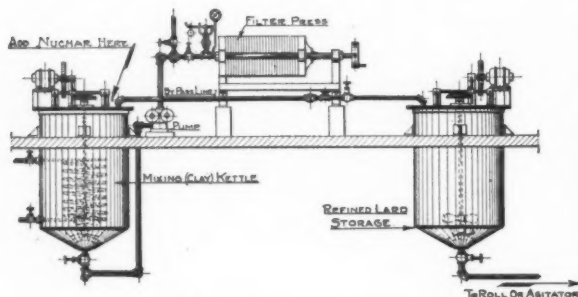
BOSTON MEAT SUPPLIES

Receipts of Western dressed meats at Boston, week ended May 4, 1935:

	Week ended May 4, 1935.	Prev. week.	Cor. week, 1934.
West. drsd. meats:			
Steers, carcasses	2,246	1,950	2,601
Cows, carcasses	1,760	1,395	2,114
Bulls, carcasses	28	8	38
Veals, carcasses	794	657	1,046
Lambs, carcasses	17,733	17,745	16,059
Mutton, carcasses	546	535	483
Pork, lbs.	234,300	182,460	233,380

NUCHAR

Easily Applied to Lard

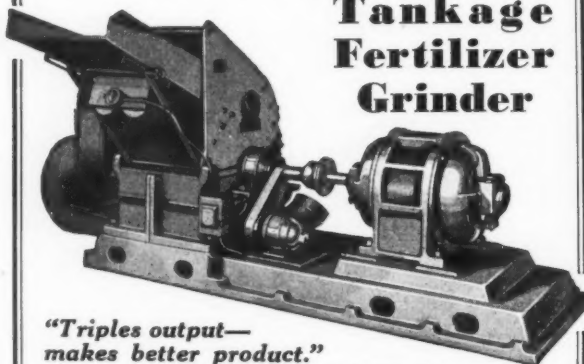


Remove "off" flavor and odor without imparting flat "earthy" taste characteristic of other refining materials.

Nuchar ADSORBS Taste, Odor and Color and makes your lard sweet and neutral, without a destabilizing effect. It is applied in the same manner as other refining materials now in vogue. Write for full information and descriptive literature.

INDUSTRIAL CHEMICAL SALES COMPANY, INC.
230 Park Avenue New York City 205 West Wacker Drive Chicago, Illinois

The Most Outstanding Tankage Fertilizer Grinder



"Triples output—makes better product."

Wargin Beef Scrap Co., Denver, Colo.

"Only mill that meets present-day needs."

Waterloo Soap Works, Waterloo, Iowa.

"JAY BEE" Hammer Mill makes grinding tankage, meat scrap, fish scrap, cracklings, dried blood, etc., profitable when other equipment fails. Handles up to 12% grease, 25% moisture. Delivers finely finished, uniform product in one continuous operation without use of cage mills, screens, or elevators. Capacities up to four tons per hour, depending upon H.P. used.

All Steel Construction—Practically Indestructible
"JAY BEE" is made of boiler plate and alloy steel. Biggest capacity grinder—grinds at a lower cost per ton than any other grinding process. Write for descriptive literature, prices, terms, etc. We can solve any grinding problem.

"JAY BEE"

Over 18,000 "JAY BEE" mills in use all over the world—setting the Standard for Capacity, Economy and Durability.

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CUT COSTS!

Trim Jowls for Bacon Squares with the
B & D FAT BACK SPLITTER AND JOWL TRIMMER

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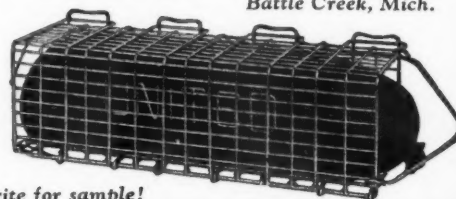
332 South Michigan Av.

CHICAGO, ILLINOIS



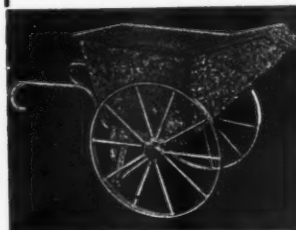
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and **READY-TO-SERVE MEATS**
NATIONWIDE CAMPAIGN MAY 6-JUNE 2

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UNITED STEEL & WIRE CO.
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Write for sample!

"HALLOWELL" PACKING PLANT EQUIPMENT



Incorporates every up-to-date improvement; is perfectly sanitary and so sturdy and strong it will outwear other makes. Furnished heavily galvanized or of Monel Metal, as preferred.

Write for BULLETIN 449 covering our complete line of "HALLOWELL" Packing Plant Equipment.

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The New

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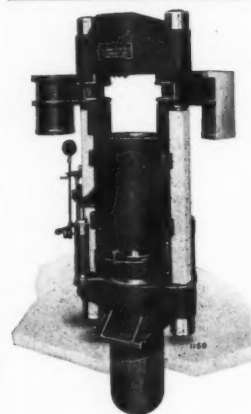
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MORE GREASE
PURER GREASE
LESS REWORKING
GREATER CLEANLINESS

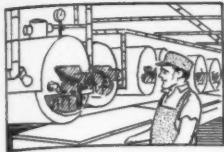
We invite your inquiries

The French Oil Mill Machinery Company

Piqua

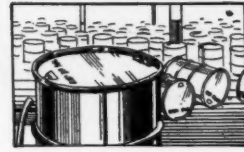
Ohio





Tallow and Greases

Weekly Market Review



TALLOW—There was no undue activity in tallow market at New York the past week, but situation was firm both as to domestic and imported tallows. Extra at New York held at 6½c, about same as previous week, but South American No. 1 advanced to 6½c compared with 6@6½c a week ago. Firming in foreign price naturally aided domestic market somewhat. A fair business passed in South American tallow.

Business in extra would have been larger during week had it not been for fact that producers were offering very sparingly, and in the main holding for higher levels. Last business in extra was at 6½c f.o.b. About mid-week South American No. 1 sold at New York at 6.30c and 6.50c c.i.f.; South American good mixed, 6.45c c.i.f.

At New York, special was quoted at 6½@6¾c; extra, 6¾c f.o.b.; edible, 8¾c f.o.b.

At Chicago, on tallow, market was slightly better, with sales of fine packer at 7¼c Kansas City; special tallow, 7c Chicago; commercial, 6¾c delivered Jeffersonville. At Chicago, edible was quoted 7¾c fancy, 7½c prime packer, 7¼@7½c; special, 7c; No. 1, 6¾c.

There was no London tallow auction this week. At Liverpool, Argentine good mixed, June shipment, was up 9d for week at 29s 3d; Australian at Liverpool, June shipment, was 29s 3d.

STEARINE—Market was quiet and about steady at New York. Oleo was quoted at 9½@9¾c plant. At Chicago, market was rather quiet and slightly easier. Oleo was quoted at 9@9¼c.

OLEO OIL—Trade was routine at New York, and market was steady. Extra was quoted at 12½@13c; prime, 12@12½c; lower grades, 12c. At Chicago, trade was routine and the market easier. Extra was quoted at 12½c.

(See page 39 for later markets.)

LARD OIL—Demand was fair and market steady at New York, with prices unchanged to ¼c higher for week. No. 1 barrels were quoted at 10¼c; No. 2, 10c; extra, 11½c; extra No. 1, 10¾c; prime, 16¾c; winter strained, 11¾c.

NEATSFOOT OIL—Trade was routine and market steady and unchanged at New York. Cold pressed was quoted at 16¾c; extra, 11c; No. 1, 10¾c; pure, 11¾c.

GREASES—There was more activity in grease market at New York the past week. Larger soapers were in market for supplies, and prices rose about ¼c. There was quite a little trading in house grease at 6½@6¾c, depending on color and test. Producers' ideas were firm, owing to strength in tallow and better-

ment in demand. Indications were that production of greases was on a comparatively moderate scale.

At New York, yellow and house were quoted at 6½@6¾c; A white, 6¾c; B white, 6¾c; choice white, 7¾c.

At Chicago, there was a better inquiry for medium and low grade greases, and market was firm. Choice white was held at 8¾c loose f.o.b. Chicago. At Chicago, brown was quoted at 6c; yellow, 6½@6¾c; B white, 7c; A white, 7¾c; choice white, 8@8½c.

BY-PRODUCTS MARKETS

Chicago, May 9, 1935.

Blood.

Unground quoted nominally at \$2.85 @3.00.

	Unit	Ammonia.
Ground	\$2.90@3.05
Unground	2.85@3.00

Digester Feed Tankage Materials.

Production light but demand slow.

	Unit	Ammonia.
Unground, 10 to 12% ammonia	\$2.60@2.75 & 10c
Unground, 8 to 10%.....	2.30@2.55 & 10c
Liquid stick	@2.25

Dry Rendered Tankage.

Demand continues good; prices firmer.

Hard pressed and exp. unground per unit protein	62½ @ .65
Soft prod. pork, ac. grease & quality, ton	@50.00
Soft prod. beef, ac. grease & quality, ton	@40.00

Packinghouse Feeds.

This market steady with last week.

Digester tankage meat meal 60%.....	\$	@ 40.00
Meat and bone scraps, 50%.....	@	40.00
Steam bone meal, 65%, special feeding, per ton	@ 30.00
Raw bone meal for feeding.....	@	30.00

Fertilizer Materials.

Market is seasonally quiet; prices \$2.35@2.40 & 10c.

High grd. tankage, ground, 10@12% am.	\$2.35@2.40 & 10c
Bone tankage, ungrd., low gd., per ton	@15.00
Hoof meal	@ 2.40

Horns, Bones and Hoofs.

Little change; prices largely nominal.

Horns, according to grade.....	\$50.00@80.00
Mfg. shin bones.....	45.00@75.00
Cattle hoofs.....	@27.50
Joint bones.....	@16.50

(Note—Foregoing prices are for mixed carolads of unsorted materials indicated above.)

Bone Meals (Fertilizer Grades).

Market steady and featureless; prices unchanged.

Steam, ground, 3 & 50.....	\$18.00@19.00
Steam, unground, 3 & 50.....	18.50@17.50

Gelatine and Glue Stocks.

Prices continue largely nominal.

Calf stock	\$20.00@21.00
Sinews, pizles	@12.00
Horn piths	@16.00

Cattle jaws, skulls and knuckles...	20.00@21.00
Hide trimmings (new style).....	@ 7.00
Hide trimmings (old style).....	@12.00
Pig skin scraps and trim, per lb....	@ 5%

Animal Hair.

Market largely nominal.

Summer coll and field dried	1¼ @ 1½c
Winter coll dried	@ 2½c
Processed, black, winter, per lb.....	@ 8 c
Processed, grey, winter, per lb.....	@ 7 c
Cattle switches, each*	1¼ @ 2 c

*According to count.

FERTILIZER MATERIALS

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per ton, basis ex vessel Atlantic ports: May-June, 1935, inclusive.....	@ \$24.00
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York.....	nominal
Blood dried, 16% per unit.....	@ 2.75
Fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory..	2.50 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f.....	@ 34.50
Fish scrap, acidulated, 8% ammonia, 3% A.P.A. f.o.b. fish factories	2.25 & 50c
Soda nitrate, per net ton; bulk: May-June, 1935, inclusive.....	@ 23.50
in 200-lb. bags.....	@ 24.80
in 100-lb. bags.....	@ 25.50
Tankage, ground, 10% ammonia, 15% B. P. L. bulk.....	2.60 & 10c
Tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	2.25 & 10c

Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	@ 22.50
Bone meal, raw, 4½ and 50 bags, per ton, c.i.f.....	@ 24.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	@ 8.50

Potash Salts.

Manure salt, 30% bulk, per ton....	@ 12.90
Kalmit, 14% bulk, per ton.....	@ 8.50
Muriate in bulk, per ton, 40c unit K ₂ O.	@ 35.00
Sulphate in bags, per ton.....	@ 35.00
Shipment May, 1935. Less discounts.	

Dry Rendered Tankage.

50% unground.....	@ .60
60% ground.....	@ .65

EASTERN FERTILIZER MARKETS

(Special Report to The National Provisioner.)

New York, May 8, 1935.

The last sales of ground tankage were made at \$2.60 and 10c. Unground sold at \$2.25 and 10c f.o.b. local shipping points. Stocks are light but the demand for the spring season is about over.

Dried blood is offered at \$2.75 per

GEO. H. JACKLE

Broker

Tankage, Blood, Bones
Cracklings, Bonemeal
Hoof and Horn Meal

Chrysler Bldg.,
405 Lexington Ave.
New York City

unit f.o.b. New York with no buying interest. In fact, it has been somewhat over a month since any of this material has been sold and stocks are very heavy.

Unground, dried menhaden fish scrap sold for delivery, if and when made, at \$2.50 and 10c f.o.b. fish factories, Virginia, a fair tonnage having been sold at this price. Acidulated fish scrap sold at \$2.25 per unit of ammonia and 50c per unit of available phosphoric acid f.o.b. fish factories for delivery, if and when made.

MARGARINE MATERIALS USED

Oleomargarine materials used in manufacture during March, 1935, with comparisons:

Ingredients of	Mar., 1935, Mar., 1934,	lbs.	lbs.
Uncolored Margarine:			
Butter	280	605	
Cocoanut oil	14,475,804	13,496,211	
Corn Oil		700	
Cottonseed oil	9,818,353	2,093,284	
Derivative of glycerine	121,978	32,770	
Lecithin	1,890	392	
Milk	7,647,073	5,583,433	
Neutral lard	364,248	1,077,727	
Oleo oil	1,087,587	1,753,973	
Oleo stearine	224,021	293,293	
Peanut oil	215,576	28,750	
Salt	378,218	270,057	
Sesame oil	1,913,780	1,348,510	
Soda (benzoate of)	15,102	8,758	
Soya bean oil	118,206		
Sugar		14,496	
Total	36,991,213	26,023,046	
Ingredients of Colored Margarine:			
Butter	15		
Cocoanut oil	84,300	103,099	
Color	258	357	
Cottonseed oil	35,527	64,412	
Derivative of glycerine	343	362	
Milk	53,339	98,350	
Neutral lard	9,810	29,928	
Oleo oil	88,359	70,432	
Oleo stearine	4,080	12,137	
Peanut oil	4,025	1,050	
Salt	333	2,814	
Soda	15	15	
Sugar		60	
Sunflower seed oil	12,250		
Total	313,026	411,682	
Total ingredients for colored and uncolored	37,304,239	26,434,728	

MEMPHIS PRODUCTS MARKETS

(Special Report to The National Provisioner.)

Memphis, Tenn., May 8, 1935.

Cottonseed meal trading was in fairly good volume with the market being steady all during the day. The July option was the most active trading at \$29.00. June meal was switched into October at \$1.00 per ton discount. Closing bid prices were advanced from 15c to 40c per ton over the previous close.

MAR. MARGARINE PRODUCTION

Margarine produced during March, 1935, with comparisons, is reported as follows by margarine manufacturers to the Bureau of Internal Revenue:

	Mar., 1935, Mar., 1934,	lbs.	lbs.
Production of uncolored margarine	33,907,010	23,278,526	
Production of colored margarine	292,543	337,942	
Total production	34,199,553	23,616,468	
Per cent increase, 44.8%			
Uncolored margarine withdrawn taxpaid	33,668,036	21,722,510	
Colored margarine withdrawn taxpaid	89,748	58,976	

PROTECTING DOMESTIC FATS

The Kleberg bills to protect domestic producers of animal and vegetable fats from foreign competition will have a hearing before the House sub-committee on agriculture during the coming week. Domestic producers are united in their support of this measure. Several states already have passed laws similar to this applying to their own states.

Congressman Kleberg of Texas, author of the bill, will make a radio address from Washington on Monday evening, May 13th, at 10:30 Eastern standard time, over a nationwide NBC network, explaining the situation which confronts 6 million farmers and livestock growers. He has introduced two bills which, if enacted, would greatly expand the market for the domestic fats and oils that are produced on a majority of American farms. In his 15-minute radio talk Mr. Kleberg will reveal how his legislation would help solve one of agriculture's major problems—the accumulation of surpluses.

He will disclose to his radio audience that nearly 6,000,000 of the total of 6,500,000 farmers of the United States are vitally affected by the market on the fats and oils they produce. Through this market all grain, feedstuffs and livestock markets are in turn affected. The present surpluses of American-grown edible oils, largely caused by the inroads of cheap foreign oils, are depressing prices in all these agricultural products.

HEAD N. Y. PRODUCE EXCHANGE

Robert W. Capps was nominated for president of the New York Produce Exchange for the coming year at a meeting of the nominating committee on May 7. Mr. Capps is vice president of the Zimmerman-Alderson-Carr Company, commission brokers in vegetable oils. Thomas F. Baker and John McD. Murray were designated for re-election as vice president and treasurer, respectively. Official nominations for the board of managers to serve two years, six to be elected, are: Harold L. Bache, W. S. R. Beane, Murdoch M. Brown, Moses Cohen, Edwin Stern and Leopold Stern. The annual election will be held on June 3.

COTTONSEED FREIGHT RATES

Although no freight rate increases on cottonseed were allowed by the Interstate Commerce Commission in its recent authorization of general emergency surcharges, the commission did allow an increase of 7 per cent of total line-haul transportation charge, but not more than 5 cents per cwt., on cottonseed oil. A like increase was allowed on cottonseed hulls and a specific raise of 3 per cent per cwt. was authorized on cottonseed cake and meal.

COTTON OIL TRADING

COTTONSEED OIL—Market was steady with futures. Store supplies were limited, and nearby demand fairly good. Crude oil was quoted at 9½c nominal across Belt.

Market transactions at New York:

Friday, May 3, 1935.

—Range— —Closing—
Sales. High. Low. Bid. Asked.

Spot					a
May				1035	a 1039
June					1040 a 1060
July	18	1064	1057	1057	a 1060
Aug.				1055	a 1065
Sept.	12	1065	1060	1060	a 1063
Oct.	6	1051	1046	1050	a trad
Nov.				1045	a 1060
Dec.				1045	a 1055

Sales, 36 contracts; crudes, 9½c nom.

Saturday, May 4, 1935.

Spot					a
May				1035	a 1044
June					1040 a 1060
July	4	1065	1060	1056	a 1062
Aug.					1053 a 1065
Sept.	4	1068	1063	1060	a 1064
Oct.	13	1058	1049	1050	a 49tr
Nov.				1040	a 1055
Dec.				1041	a 1048

Sales, 21 contracts; crudes, 9½c nom.

Monday, May 6, 1935.

Spot					a
May				1035	a 1040
June					1040 a 1060
July	4	1060	1058	1052	a 1055
Aug.					1048 a 1062
Sept.	3	1065	1062	1056	a 1060
Oct.	8	1053	1046	1046	a 1050
Nov.				1038	a 1054
Dec.	2	1040	1040	1040	a trad

Sales, 17 contracts; crudes, 9½c nominal.

Tuesday, May 7, 1935.

Spot					a
May	7	1045	1036	1030	a 1038
June					1033 a 1049
July	8	1060	1050	1047	a 1050
Aug.					1042 a 1055
Sept.	10	1063	1054	1051	a 1052
Oct.	5	1049	1040	1042	a 40tr
Nov.				1033	a 1048
Dec.				1035	a 1040

Sales, 30 contracts; crudes, 9½c nom.

Wednesday, May 8, 1935.

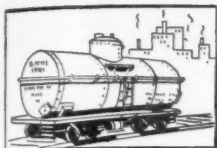
Spot					a
May	3	1045	1040	1040	a 1047
June					1040 a 1060
July	18	1066	1047	1059	a 1062
Aug.					1055 a 1070
Sept.	6	1070	1052	1063	a 1064
Oct.	37	1063	1043	1061	a 1063
Nov.				1050	a 1064
Dec.	7	1050	1048	1051	a 1055

Sales, 71 contracts; crudes, 9½c nominal.

Thursday, May 9, 1935.

May		1055	1055	1050	a 1060
July			1070	1064	1068 a 1072
Sept.			1073	1068	1072 a
Oct.			1070	1064	1070 a
Dec.			1060	1051	1059 a 1062

(See page 30 for later markets.)



Vegetable Oils

Weekly Market Review



Trade Fair—Market Irregular—Undertone Steady—Cash Demand Moderate—Crude Oil Featureless—Outside Steadiness Helpful—Weather South Mixed.

A fairly active cottonseed oil futures market was experienced the past week. With sentiment divided and trade mixed, prices backed and filled over a modest range. Undertone was steady. Commission houses were on both sides, as were locals. Professionals generally were against market for a time, but receiving no help from outside ran to cover when allied commodity markets and securities developed renewed strength.

Washington developments had less influence this week, although passage of bonus bill was considered inflationary. Latter appeared to help markets a little. However, there were renewed uncertainties regarding administration's silver program, and this served at one time to bring about selling and some liquidation.

U. S. Department of Commerce reported imports of cottonseed oil thus far this season at about 140,000 bbls. March imports of coconut oil were 25,040,000 lbs.; July to March, 208,568,000 lbs. against 266,671,000 lbs. the same time last season.

Oil Imports Growing

Peanut oil imports to end of March were 20,510,000 lbs., against 910,000 lbs. last season; perilla oil, 8,900,000 lbs., against 17,828,000 lbs.; rapeseed oil, 3,516,000 lbs.; against 1,219,000 lbs.; soya bean oil, 4,421,000 lbs.; against 2,216,000 lbs.; palm kernel oil, 13,346,000 lbs., against 15,621,000 lbs.

Whether or not importations will bring about another small consumption of domestic cotton oil in April, remains to be seen. Some observers lean to

that belief; others are of the impression that the comparatively small distribution in March should show up in somewhat better distribution in April.

Cash demand appears routine, but is reported fairly good. Domestic stocks of cotton oil continue to decrease. Size of the carryover at the end of season has been more difficult to judge on account of imports. One thing is certain. This is that carryover at end of this season will be smaller than for the past few seasons.

COCOANUT OIL—Offerings of coconut oil were a little freer, and mar-

ket was quoted at 5½c New York. March imports of coconut oil were 25,045,000 lbs., against 22,179,000 lbs. last year. Imports from July, 1934, to end of March have been 208,568,000 lbs., against 266,671,000 lbs. same time last year.

SOYA BEAN OIL—Market was nominally unchanged at New York at 8¼@8½c.

CORN OIL—Trade was quiet at New York, but market was rather steady, with sellers quoted 8½c.

PALM OIL—Trade appeared routine, with market rather firm. A somewhat better business was reported in soft oils during the week. At New York spot Nigre was quoted at 4½@4¾c; shipment, 4½c; Sumatra, 4½@4¾c. March imports were 13,279,000 lbs., against 14,366,000 lbs. last year. Imports for season to date totaled 114,503,000 lbs., against 206,533,000 lbs. same time last year.

PALM KERNEL OIL—Demand was fair and market firmer at New York. Shipment was quoted at 4.65@4.85c.

OLIVE OIL FOOTS—Market was routine at New York but steady. Spot barrels were quoted at 8¼@8½c; tanks, 8c.

RUBBERSEED OIL—Market nominal.

SESAME OIL—Market nominal.

PEANUT OIL—Market was quoted at 9¼c South and 10c Chicago. March imports were 9,939,000 lbs. Imports for season to date have been 20,510,000 lbs., against only 910,000 lbs. same time last year.

HULL OIL MARKETS

Hull, England, May 8, 1935. — (By Cable.)—Refined cottonseed oil, 27s; Egyptian crude cottonseed oil, 24s.

SOUTHERN MARKETS

New Orleans

(Special Wire to The National Provisioner.)

New Orleans, La., May 9, 1935.—Cotton oil futures recovered the previous week's losses and forged ahead due to upturn in lard, inflationary tendency and light supplies in hands of numerous manufacturers. Oleomargarine consumption of cotton oil is steadily increasing. Crude sold at 9½c lb. for Valley. Crude stocks nearing exhaustion. Bleachable firm; offerings light.

Memphis

(Special Wire to The National Provisioner.)

Memphis, Tenn., May 9, 1935. — Crude cottonseed oil nominal 9½c lb. bid for Valley; forty-one per cent protein cottonseed meal, \$29.60 bid f.o.b. Memphis May shipment.

Dallas

(Special Wire to The National Provisioner.)

Dallas, Tex., May 9, 1935.—Prime cottonseed oil, 9¼@9½c; forty-three per cent meal, \$37.00 nominal; hulls, \$13.00 nominal.



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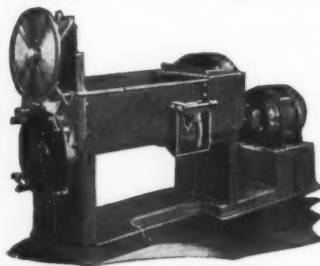
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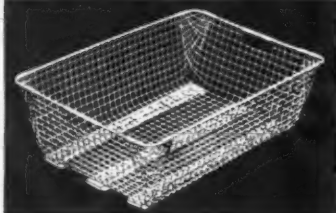
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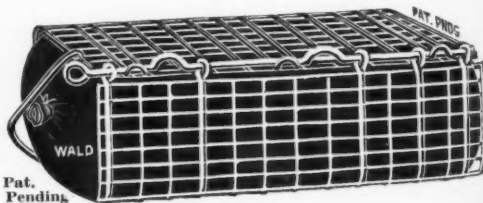
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WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

Hog products steady latter part of week, commission houses absorbing packers' selling of lard. Offerings show some increase, however. Cash trade satisfactory with hogs about steady. Top, Chicago, \$9.25.

Cottonseed Oil

Cottonoil quiet and steady awaiting statistical report. Locals, bearishly inclined. Commission houses were buyers on outside strength. Cash trade fair. Crude 9½c nominal.

Quotations on bleachable cottonseed oil Thursday noon were: May, 10.45@10.60; July, \$10.66@10.71; Sept., \$10.70@10.74; sales, Oct., \$10.66@10.68; Dec., \$10.57@10.63.

Tallow

Tallow, extra, 6½c f.o.b.

Stearine

Stearine, 9½c nom.

Friday's Lard Markets

New York, May 10, 1935—Prices are for export; no tax. Lard, prime western, \$11.35@11.45; middle western, \$11.35@11.45; city, 10½c; refined Continent, 11½@11½c; South American, 11½@11½c; Brazil kegs, 11½@11½c; compound, 12½c in carlots.

BRITISH PROVISION MARKETS

(Special Cable to The National Provisioner.)

Liverpool, May 10, 1935.

General provision market firm; fair demand for hams and demand for lard improving.

Thursday's prices were: Hams, American cut, 87s; hams, long cut, 86s; Liverpool shoulders, square, none; picnics, none; short backs, unquoted; bellies, English, 63s; Wiltshires, unquoted; Cumberlands, exhausted; Canadian Wiltshires, 83s; Canadian Cumberlands, 72s; spot lard, 58s, 6d.

BEEF IMPORTS INCREASE

Imports of chilled and frozen beef received at New York from Canada during the week ended May 10 were 32,363 lbs. compared with 29,842 lbs. the previous week. Bacon entering the port amounted to 2,126 lbs., in addition to 3,000 lbs. of fresh pork and 2,751 lbs. of beef livers. Imports of canned beef and corned beef from South American ports totaled 129,000 lbs., with a larger shipment than usual from these ports of oleo—366,555 lbs. and 109,834 lbs. of edible tallow.

BRITISH BACON IMPORT LEVY

A levy of 1 cent per lb. on bacon imported into Great Britain from non-Empire countries has been asked of the British Minister of Agriculture by the Pigs Marketing Board. It is believed that adoption of import levies would be accompanied by some modification of the present import quota regulations. Proceeds of the tax would be used to pay subsidies on English hogs delivered under the marketing scheme.

OLEO PRODUCTS EXPORTED

Exports of oleo oil, oleo stock and oleo stearine, March, 1935:

	Oleo oil, lbs.	Oleo stock, lbs.	Oleo stearine, lbs.
Belgium	45,918	85,703
Denmark	13,917
Greece	15,000
Netherlands	187,080	40,445	54,014
Sweden	9,900
Switzerland	14,685	95,156
United Kingdom	326,090	61,272	143,928
Brazil	38,182
Hong Kong	25,131
Others	4,797	1,680
Total	656,883	306,391	199,631
Value	\$73,644	\$35,497	\$22,184

PACKER AND FOOD STOCKS

Price ranges of listed stocks, May 8, 1935, or nearest previous date, with number of shares dealt in during week and closing prices, May 1, 1935:

	Sales, Week ended May 8.	High.	Low.	Close—May 1.
Amal. Leather.	100	3¼	2¾	3¼
Do. Pfd.	100	28½	28¼	28½
Amer. H. & L.	400	4½	4¼	4½
Do. Pfd.	400	23	23	23
Amer. Stores.	800	35	35	34½
Armour Ill.	14,300	3½	3¼	3½
Do. Fr. Pfd.	3,300	59½	58½	59½
Do. Del. Pfd.	600	101½	101¼	102½
Beechnut Pack.	600	82	81	82½
Bohack, H. C.	8
Do. Pfd.	65
Chick. Co. Oil.	1,100	27	26	26½
Childs Co.	1,000	4	4	4
Cudahy Pack.	1,000	40¼	40¼	41
First Nat. Strs.	2,600	46½	45½	48
Gen. Foods	11,400	35	34	35
Gobel Co.	2,300	1¼	1¼	1¼
Gr. A. & P. 1st Pfd.	127½	127½	127½	128
Do. New	110	125	125	123
Hormel, G. A.	50	17½	17½	18½
Hygrade Food.	400	2	2	2
Kroger G. & B.	7,100	24¼	24¼	24¾
Libby McNeill.	5,100	7½	7½	7½
Mickelberry Co.	3
M. & H. Pfd.	50	2¼	2¼	2¼
Morrell & Co.	100	57	57	59
Nat. Leather.	1,650	¾	¾	¾
Nat. Tea	1,200	9¾	9¾	9¾
Proc. & Gamb.	7,800	49½	49½	49
Do. Fr. Pfd.	310	120	119½	119
Rath Pack.	28½
Safeway Strs.	4,200	39¼	39	39¼
Do. 6% Pfd.	400	100½	100½	100½
Do. 7% Pfd.	370	112½	112½	112
Stahl Meyer	1½
Swift & Co.	17,000	15	14¾	15½
Do. Intl.	4,600	35¼	34¾	35¼
Tranz Pork	300	7¾	7¾	7¾
U. S. Leather.	5½
Do. A.	5,100	13½	12¾	13½
Do. Fr. Pfd.	65½
Weason Oil	2,900	31¼	30¾	31¼
Do. Pfd.	2,100	77¾	77¾	78¾
Wilson & Co.	11,500	4¾	4¾	4¾
Do. 6% Pfd.	1,400	64	63¾	64

How much power or light is being wasted in your pork departments? Have you read "PORK PACKING," The National Provisioner's latest book?

MEAT EXPORTS IN MARCH

Meat exports from the United States during March totaled 10,200,247 lbs., of which 6,204,099 lbs. went to the United Kingdom. Export durings month follows:

	Quantity, Lbs.	Valuation.
Carcasses, fresh or frozen....	7,304	\$1,163
Loins and other pork, fresh or frozen	1,212,447	149,396
Ham and shoulders, cured..	4,808,814	774,175
Bacon	589,587	83,765
Cumberlands and Wiltshires.	71,629	7,391
Other pork, pickled or salted.	847,601	93,019
Sausage, not canned	159,092	32,060
Beef and veal, fresh or frozen	528,338	90,273
Beef and veal, pickled or cured	461,712	41,622
Mutton and lamb	104,611	19,830
Kidneys	517,320	47,779
Livers	434,419	45,030
Tongues	269,062	39,201
Sausage ingredients	187,810	19,103
Total	10,200,247	\$1,444,407

MARCH EXPORTS OF FATS

Exports of lard, neutral lard and cooking fats other than lard, with countries of destination, are as follows:

	Lard, lbs.	Other cook- ing fats, lbs.	Neutral lard, lbs.
Czechoslovakia	279,675
Denmark	11,000	20,308
Germany	96
Irish Free State	20,194
Italy	19,230	42,900
Netherlands	3,364	38,543
Sweden	19,204
United Kingdom	7,887,501	1,018	4,884
Canada	73,396
Costa Rica	12,025
Guatemala	93,620	18,891
Panama	160,171	22,073
Mexico	72,454	8,265
Cuba	1,767,920	1,706
Dom. Republic	107,500	180
Neth. W. Indies	9,264	3,984
Rep. of Haiti	67,702	86
Venezuela	25,196	4,948
Japan	11,830
Philippine Is.	480	14,020
Union of S. Africa....	15,587	115
Others	31,881	33,918
Total	10,634,622	124,280	146,033
Value	\$1,290,850	\$18,228	\$19,753

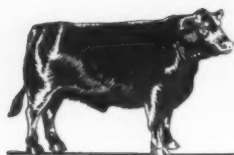
INEDIBLE FAT EXPORTS

Exports of inedible fats from the United States during March, 1935:

	Tallow, lbs.	Other animal greases and fat, lbs.	Neats-foot oil, lbs.
Belgium	24,460
France	25,064
Germany	22,689
Netherlands	38,670
United Kingdom ..	189,874
Canada	781,619
Honduras	29,955
Nicaragua	24,000
Mexico	10,494
Bermuda	21,008
Cuba	147,783
Dom. Republic	38,366
Rep. of Haiti	21,066
Colombia	37,431
Brit. India	113,532
Others	8,464	18,104
Total	1,509,796	40,798
Value	\$84,161	\$4,980

HIDE FUTURES MARKET RECORD

Trading in hide futures on the New York Commodity Exchange on Thursday, May 9, established a new high record for all time, with a turn-over for the day of 272 contracts, or 10,880,000 lbs. The previous record day was January 15, 1935, when 253 lots sold, while 237 contracts changed hands on August 15, 1934.



Live Stock Markets

Weekly Review



CHICAGO

Reported by U. S. Bureau of Agricultural Economics.

Chicago, May 9, 1935.

CATTLE—Compared with last Friday: Good to choice offerings with weight lost 25@50c; choice to prime kinds finished weak to 25c lower; common and medium grades, fully steady. Extreme top, \$16.15, compared with \$16.25 a week earlier; medium weight and weighty steers of value to sell at \$15.00 upward, steady; yearlings comparable to weighty steers, 25@50c lower. Supply yearlings and light steers small; extreme top yearlings, \$13.65, relatively few above \$12.50; most little cattle, \$11.00@12.00; all she stock strong to 25c higher, mostly 25c up; heifers scarce; best in load lots, \$11.60; odd lots, up to \$12.25; bulls, 25 @35c higher; vealers, 25@50c higher; weighty sausage bulls, to \$6.65; selected vealers, to \$9.00.

HOGS—Compared with last Friday: Weights below 200 lbs., 10@20c higher; others and packing sows, steady to 10c higher; week's top, \$9.30; late bulk better grade 190 to 280 lbs., \$9.10@9.25; 280 to 310 lbs., \$9.00@9.15; 310 to 350 lbs., \$8.85@9.00; few, 350 to 400 lbs., \$8.60@8.85; 160 to 190 lbs., \$9.00 @9.20; light lights, \$8.60@9.00; good slaughter pigs, \$7.75@8.50; good packing sows, \$8.15@8.35, best, \$8.45.

SHEEP—Compared with last Friday: Slaughter lambs, 75c@\$1.00 higher; sheep, weak to 25c lower; California springers, \$8.75@9.15; week's bulk, \$8.75@9.00; top clipped lambs, \$8.00; week's bulk, \$7.00@7.75; closing bulk, \$7.50 upward; woolled lambs, \$7.75@8.75; bulk, \$8.25@8.75; California yearlings, \$7.10 at close; top shorn ewes, \$4.25; bulk, \$3.00@4.00.

Watch Wanted page for good men.

KANSAS CITY

Reported by U. S. Bureau of Agricultural Economics.

Kansas City, Kans., May 9, 1935.

CATTLE—Week's top rested at \$13.00 on good to choice 1,340-lb. steers. Most short feds, \$9.00@11.75; a few desirable lots, \$12.75; she stock closed strong to 25c higher prices, while bulls held fully steady. Demand for vealers was improved and values are strong to 50c higher with the top at \$9.00.

Shipping demand continues narrow but big packers fairly aggressive buyers. Choice 200- to 290-lb. weights reached \$8.75 at the finish and the bulk of the 180- to 400-lb. weights sold from \$8.55@8.75. Better grades of 140- to 170-lb. averages ranged from \$7.90@8.50. Packing sows closed weak at \$8.00 and down.

SHEEP—Sharply higher prices were registered on fat lambs during week. Fed shorn offerings are fully \$1.00 higher, while springers are 50@70c up. At close best native spring lambs reached \$8.85, while Arizonas went at \$8.75 and down. Choice fed shorn lambs scored \$7.50 with others at \$7.25 down. Mature sheep held steady with Arizona shorn ewes selling largely from \$3.75 down.

ST. LOUIS

Reported by U. S. Bureau of Agricultural Economics.

CATTLE—Compared last Friday, steers sold steady to 25c lower; mixed yearlings and heifers mostly steady; beef cows, 25c lower; vealers, 50c higher, and other classes steady; top 1136-lb. steers, \$12.50, with bulk of steer sales, \$8.75@10.50. Top mixed yearlings scored \$11.50, and top heifers, \$11.00, with most mixed yearlings and heifers, \$7.00@10.75. Beef cows bulked at \$5.25@7.25, tops \$8.65, while most cutters and low cutters cleared at \$3.25

@4.75. Top sausage bulls closed at \$6.26; top vealers, \$8.25.

HOGS—Weights above 180 lbs. ruled 10@15c lower for the week, lighter weights and sows advancing about the same amount. A late top of \$9.00 was paid bulk of 180 lbs. up, selling at \$8.90@9.00, and packing sows, \$7.90@8.00.

SHEEP—Lambs advanced fully 75c, while sheep ruled 50c lower. Spring lambs bulked \$8.75@9.25; clipped lambs, \$7@7.50, and slaughter ewes, \$3@3.50.

OMAHA

Reported by U. S. Bureau of Agricultural Economics.

Omaha, Neb., May 9, 1935.

CATTLE—Medium to good grades closed week strong to 25c higher than on Friday of last week. She stock and bulls advanced around 25c; vealers, strong to 50c up; small lots strictly choice to prime shorn horn steers, \$15.00; top on load lots, \$14.75 paid for medium weights averaging 1,260 lbs.; choice 764-lb. heifers, \$11.25; odd head choice to prime heavy heifers, \$11.50@12.00.

HOGS—Compared with Friday of last week market is about 10c higher. Thursday's top, \$8.75; bulks good and choice grade, 190- to 300-lb. average, \$8.65@8.70; 300 to 370 lbs., \$8.50@8.65; 160 to 190 lbs., \$8.25@8.60; medium and good grade 130 to 160 lbs., \$7.50@8.25; packing sows, good grade, \$7.85@8.00; stags, \$7.50@7.75.

SHEEP—Compared with last Friday: Lamb prices 50c to \$1.00 higher; aged sheep, 25@50c lower; Thursday's bulk good and choice native spring lambs, \$8.50@9.00; good and choice fed woolled lambs, \$8.25@8.75; good and choice fed clipped lambs, \$7.25@7.75; good and choice shorn ewes, \$2.75@3.25.

BEN SHEPPARD

Order Buyer of Live Stock

Springfield, Mo.

Telephone 2322

Order Buyer of Live Stock

L. H. McMURRAY

Indianapolis, Indiana

HOGS—SHEEP—CALVES—CATTLE

H. L. SPARKS & CO.

National Stock Yards, Ill.—Phone East 6261
Mississippi Valley Stock Yds., St. Louis, Mo.

Phone Colfax 6906 or L. D. 299
Springfield, Mo.—Phone 3339

HOG BUYERS ONLY

Watkins-Potts-Walker

National Stock Yards
Illinois

Phone East 21

Indianapolis
Indiana

Phone Lincoln 3047

ST. PAUL

By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.

So. St. Paul, Minn., May 8, 1935.

CATTLE—Slaughter steer trade opened steady but closed 15@25c lower. Most sales were found at \$8.50@11.50; best held above \$12.00. Common to good heifers, \$5.75@10.00; beef cows, \$5.25@8.00; cutters, \$3.50@4.75; bulls, \$5.00@6.25; better vealers, \$6.50@8.50.

HOGS—Hogs sold about steady, better 200 to 325 lbs., \$8.50@8.65; a few choice 220 to 240 lbs., \$8.70; better 160 to 190 lbs., \$8.25@8.60; big weight butchers down to \$8.35 or less; 140 to 160 lbs., \$8.00@8.25; pigs, \$8.00@8.40; good packing sows mostly \$7.90@8.00.

SHEEP—Lambs were strong to 25c higher, medium to good woolled lambs, \$7.50@8.00; good to choice 110-lb. clipper, \$7.25; some held higher; common and medium, \$5.50@6.75; good to choice shorn ewes, \$3.00@3.50.

SIOUX CITY

Reported by U. S. Bureau of Agricultural Economics.

Sioux City, Ia., May 9, 1935.

CATTLE—A few choice medium weight beefs, \$13.50; strictly choice, above \$14.00; most medium and good, \$9.25@11.25; small lots of choice kosher heifers, to \$11.50; carloads, \$10.50. Beef cows bulked at \$5.25@7.25; cutter grades, \$3.50@4.50; bulls, medium grades, \$6.00 down; vealers, choice, \$7.50.

HOGS—Most slaughter classes, strong to 15c higher; closing top, \$8.80; bulk better 200- to 300-lb. butchers, \$8.65@8.80; good to choice 160- to 190-lb. lights, \$8.25@8.60; most 140- to 160-lb. light lights, \$7.75@8.25; odd lots slaughter pigs, \$7.25@7.75; packing sows, \$7.90@8.00.

SHEEP—Choice fed, woolled lambs, \$8.75 for week's high; bulk, \$8.00@8.75 late. Clippers reached a peak of \$7.65; majority better grades, \$7.25@7.50 on close; good to choice 76-lb. California spring lambs, \$8.50 early; fat ewes, shorn, \$3.75 down.

RECEIPTS AT CHIEF CENTERS

Combined receipts at principal markets, week ended May 4, 1935:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended May 4.....	144,000	258,000	308,000
Previous week	188,000	262,000	296,000
1934	220,000	476,000	281,000
1933	185,000	555,000	338,000
1932	178,000	512,000	394,000
1931	210,000	518,000	434,000
Hogs at 11 markets:			
Week ended May 4.....		213,000	
Previous week		215,000	
1934		405,000	
1933		443,000	
1932		407,000	
1931		444,000	
At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended May 4.....	106,000	182,000	220,000
Previous week	137,000	179,000	204,000
1934	171,000	351,000	184,000
1933	139,000	375,000	216,000
1932	134,000	355,000	220,000
1931	168,000	390,000	289,000

CORN BELT DIRECT TRADING

Reported by U. S. Bureau of Agricultural Economics.

Des Moines, Ia., May 9, 1935.

Demand for hogs at 22 concentration points and 9 packing plants in Iowa and Minnesota was fairly broad this week. Bulk of good and choice 200- to 250-lb. truck hogs, \$8.55@8.80; plant deliveries, mostly \$8.65@8.85, few \$8.95; railed loads, slightly higher; 250 to 290 lbs. and 180 to 230 lbs., largely \$8.45@8.75, few \$8.95; 160 to 180 lbs., \$8.20@8.60; 140 to 160 lbs., \$7.60@8.25; good packing sows, \$7.55@7.95; smooth light weights, up to \$8.10.

Receipts unloaded daily for the week ended May 9, 1935, were as follows:

	This week.	Last week.
Friday, May 3.....	13,600	19,200
Saturday, May 4.....	15,900	16,300
Monday, May 6.....	36,500	29,900
Tuesday, May 7.....	13,500	11,200
Wednesday, May 8.....	15,800	12,700
Thursday, May 9.....	15,400	9,500

PACIFIC COAST LIVESTOCK

Livestock receipts for five-day period ended May 3, 1935:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles	4,526	1,217	615	1,906
San Francisco	800	375	1,700	300
Portland	2,130	260	1,900	5,350

In addition to the above were direct shipments to Los Angeles packers: cattle, 92 cars; hogs, 76 cars; sheep, 24 cars. San Francisco directs: 400 cattle, 125 calves, 1,200 hogs, 2,800 sheep.

NEW YORK LIVESTOCK

Receipts of livestock at New York markets for week ended May 4, 1935:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	4,335	10,405	4,317	32,608
Central Union	1,654	2,409	7,960
New York	688	3,375	8,050	2,869
Total	6,677	16,189	12,367	43,527
Previous week	5,122	12,801	12,465	46,604
Two weeks ago.....	5,475	16,016	11,494	41,266

APRIL BUFFALO LIVESTOCK

Receipts and disposition of livestock, Buffalo, N. Y., for April, 1935:

	Cattle.	Calves.	Hogs.	Sheep.
Receipts	14,824	25,740	21,063	40,837
Shipments	5,470	19,085	9,995	29,869
Local slaughter	12,650	6,510	12,470	12,662

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended May 4, 1935:

CATTLE.

	Week ended May 4, 1935.	Prev. week.	Cor. 1934.
Chicago	20,078	24,917	29,143
Kansas City	16,424	24,857	24,853
Omaha	10,396	14,459	23,348
East St. Louis	15,143	16,255	15,942
St. Joseph	4,868	7,688	9,685
Sioux City	5,190	7,603	10,916
Wichita	2,985	3,218	2,470
Fort Worth	5,780	4,762
Philadelphia	1,845	1,947	1,966
Indianapolis	1,639	1,804	2,662
New York & Jersey City	8,705	7,390	9,745
Oklahoma City	5,597	6,283	4,802
Cincinnati	3,202	3,981	4,020
Denver	3,366	3,062	4,659
St. Paul	9,591	11,186	12,944
Milwaukee	2,768	3,574	3,664
Total	111,807	144,004	165,651

HOGS.

	Week ended May 4, 1935.	Prev. week.	Cor. 1934.
Chicago	61,511	50,371	113,212
Kansas City	25,473	28,742	71,270
Omaha	16,850	18,145	35,976
East St. Louis	28,756	24,707	36,185
St. Joseph	8,919	11,435	28,872
Sioux City	12,063	7,966	25,992
Wichita	3,896	4,389	9,122
Fort Worth	5,846	10,237
Philadelphia	13,083	12,703	21,144
Indianapolis	7,491	7,886	21,089
New York & Jersey City	29,428	28,895	44,149
Oklahoma City	5,999	6,422	7,185
Cincinnati	10,961	8,626	16,836
Denver	4,863	5,044	9,833
St. Paul	11,936	12,481	21,309
Milwaukee	6,771	5,477	9,206
Total	247,800	239,135	481,817

SHEEP.

	Week ended May 4, 1935.	Prev. week.	Cor. 1934.
Chicago	55,950	58,476	52,264
Kansas City	50,494	45,341	35,283
Omaha	27,274	25,960	27,614
East St. Louis	11,829	11,322	7,029
St. Joseph	23,592	21,242	24,016
Sioux City	16,884	12,769	7,178
Wichita	3,101	4,372	5,405
Fort Worth	10,727	8,792
Philadelphia	5,116	4,808	5,238
Indianapolis	2,250	2,080	3,198
New York & Jersey City	59,825	50,052	51,045
Oklahoma City	3,538	3,714	3,423
Cincinnati	1,260	473	1,183
Denver	7,063	6,498	2,555
St. Paul	4,054	4,600	5,687
Milwaukee	634	972	522
Total	272,864	261,406	290,432

CANADIAN INSPECTED KILL

Inspected slaughter of live stock in Canada during March, 1935:

	March, 1935.	March, 1934.
Cattle	56,234	56,365
Calves	49,246	49,549
Hogs	242,820	258,824
Sheep	39,932	38,113

HOG CUTTING TEMPERATURES

What are proper temperatures for cutting hogs? See "PORK PACKING," The National Provisioner's latest book.

KENNETT-MURRAY

LIVESTOCK BUYING ORGANIZATION

Cincinnati, Ohio

Detroit, Mich.

Louisville, Ky.

Dayton, Ohio

LaFayette, Ind.

Montgomery, Ala.

Indianapolis, Ind.

Nashville, Tenn.

Omaha, Neb.

Sioux City, Ia.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, May 4, 1935, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	2,479	1,404	3,732
Swift & Co.	2,531	1,085	10,327
Morris & Co.	1,307	2,539
Wilson & Co.	3,107	1,032	6,748
Anglo-Amer. Prov. Co.	442
G. H. Hammond Co.	1,546	546	546
Shippers	8,145	6,971	14,305
Others	8,233	6,705	10,647

Brennan Packing Co., 2,515 hogs; Hygrade Food Products Co., 1,570 hogs; Agar Packing Co., 3,377 hogs.

Total: 27,870 cattle; 7,062 calves; 34,615 hogs; 48,398 sheep.

Not including 353 cattle, 1,954 calves, 33,211 hogs and 21,837 sheep bought direct.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,560	497	2,618	6,149
Cudahy Pkg. Co.	1,855	926	1,146	9,824
Morris & Co.	1,185	297	3,012
Swift & Co.	1,711	733	3,440	9,317
Wilson & Co.	1,389	832	1,507	6,425
Kornblum & Son.	631
Independent Pkg. Co.	116
Others	4,410	398	880	15,637

Total: 12,741 cattle; 3,683 calves; 9,707 hogs; 50,464 sheep.

OMAHA.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,914	5,589	1,870
Cudahy Pkg. Co.	3,121	4,132	13,924
Dold Pkg. Co.	598	2,778
Morris & Co.	850	88	845
Swift & Co.	2,758	2,876	5,233
Others	10,611

Eagle Pkg. Co., 18 cattle; Geo. Hoffman Pkg. Co., 45 cattle; Grit. Omaha Pkg. Co., 32 cattle; Omaha Pkg. Co., 75 cattle; J. Roth & Sons, 55 cattle; So. Omaha Pkg. Co., 56 cattle; Lincoln Pkg. Co., 239 cattle; Sinclair Pkg. Co., 177 cattle; Wilson & Co., 254 cattle.

Total: 11,182 cattle and calves; 26,074 hogs; 21,281 sheep.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,555	1,226	2,444	4,210
Swift & Co.	2,059	1,980	1,812	5,565
Morris & Co.	989	1,290	291
Hunter Pkg. Co.	812	1,223	3,400	612
Hell Pkg. Co.	1,519
Krey Pkg. Co.	4,202
Laclede Pkg. Co.	954
Shippers	3,773	2,129	12,880	2,555
Others	3,849	182	14,134	442

Total: 13,037 cattle; 8,008 calves; 41,636 hogs; 14,384 sheep.

Not including 877 cattle, 3,725 calves, 22,339 hogs and 1,365 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,535	709	4,735	15,485
Armour and Co.	1,548	945	4,184	7,551
Others	854	75	1,096	8,903

Total: 3,937 cattle; 1,429 calves; 10,015 hogs; 31,939 sheep.

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,706	196	4,545	5,539
Armour and Co.	1,437	159	4,435	4,419
Swift & Co.	1,271	168	3,057	2,802
Shippers	1,835	45	3,930	2,607
Others	202	28	26

Total: 6,473 cattle; 596 calves; 15,993 hogs; 15,367 sheep.

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,849	731	2,574	1,704
Wilson & Co.	1,883	720	2,578	1,832
Others	266	87	430	2

Total: 3,998 cattle; 1,538 calves; 5,582 hogs; 3,538 sheep.

Not including 61 cattle and 417 hogs bought direct.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,133	846	1,934	3,041
Dold Pkg. Co.	455	107	1,314	50
Wichita D. B. Co.	25
Dunn-Osterberg	117
Fred W. Dold & Sons	101	245	1
Sunflower Pkg. Co.	70	76
Wichita Pkg. Co.	106

Total: 2,007 cattle; 953 calves; 3,569 hogs; 3,101 sheep.

Not including 35 cattle and 327 hogs bought direct.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,069	191	1,383	15,299
Swift & Co.	620	229	1,475	11,163
Others	1,512	318	1,768	14,409

Total: 3,201 cattle; 738 calves; 4,624 hogs; 40,871 sheep.

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,475	6,559	6,710	526
R. Gums & Co.	65	35	3
Armour & Co., Mil.	540	3,270
N. Y. B. D. M. Co.	40	72	2
Shippers	808	924	103
Others

Total: 2,988 cattle; 10,814 calves; 6,782 hogs; 634 sheep.

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,082	2,727	4,607	1,126
Cudahy Pkg. Co.	569	1,319
Swift & Co.	3,698	4,102	7,329	2,928
United Pkg. Co.	2,272	294
Others	1,141	11	1,510	3

Total: 10,732 cattle; 8,453 calves; 13,446 hogs; 4,057 sheep.

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	1,638	677	6,200	2,250
Armour and Co.	842	356	1,370
Hilgemeyer Bros.	22	805
Meler Pkg. Co.	58	3	106
Stumpf Bros.	72
Indiana Prov. Co.	46	31	52	21
Schussler Pkg. Co.	22	242
Maass-Hartman Co.	54	10
Art Wabnitz	5	83	18
Shippers	2,589	2,440	13,903	1,158
Others	1,121	168	107	55

Total: 6,380 cattle; 3,774 calves; 22,857 hogs; 3,502 sheep.

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Son.	16	118	209
Ideal Pkg. Co.	16	712	5,100	650
Kahn's Sons Co.	1,148
Kroger G. & B. Co.	2	156
J. Lehey Pkg. Co.	4	2
H. H. Meyer Pkg. Co.	10	2	3,211
A. Sander Pkg. Co.
J. J. Schlachter's Sons.	157	345	67
J. & F. Schroth Pkg.	301	2,167
John F. Stegner & Co.	101	278
Shippers	170	753	2,703	338
Others	1,294	807	283	320

Total: 3,146 cattle; 2,913 calves; 13,738 hogs; 2,913 sheep.

Not including 203 cattle, 187 calves, 842 hogs and 591 sheep bought direct.

RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended May 4, 1935, with comparisons:

CATTLE.

	Week ended May 4.	Prev. week.	Cor. week.
Chicago	27,870	31,280	39,488
Kansas City	12,741	19,612	19,959
Omaha	11,182	14,223	25,087
East St. Louis	13,037	13,064	12,625
St. Joseph	3,937	6,141	9,550
St. Louis	6,473	9,282	11,001
Oklahoma City	3,998	4,559	3,239
Wichita	2,007	2,131	1,537
Denver	3,201	8,665	3,954
St. Paul	10,732	12,286	13,962
Milwaukee	2,988	3,857	4,771
Indianapolis	6,380	6,261	4,791
Cincinnati	3,146	3,435	3,346

Total: 107,692 cattle; 133,396 calves; 153,310 hogs.

HOGS.

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	34,615	36,694	61,675	28,833
Kansas City	9,707	10,958	20,070	50,058
Omaha	29,674	26,070	58,358	31,414
East St. Louis	41,636	37,853	58,358	31,414
St. Joseph	10,015	11,840	29,820	15,993
St. Louis	15,993	13,741	29,820	15,993
Oklahoma City	5,582	6,178	5,773	3,569
Wichita	3,569	3,085	7,065	1,934
St. Paul	13,446	13,785	30,122	6,782
Milwaukee	6,782	5,469	9,790	2,988
Indianapolis	22,857	23,942	32,967	13,738
Cincinnati	13,738	11,894	19,174

Total: 208,638 cattle; 212,021 calves; 374,929 hogs.

SHEEP.

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	48,398	52,064	34,748	28,833
Kansas City	50,464	43,341	35,283	18,935
Omaha	21,281	18,963	12,164	7,171
East St. Louis	14,384	12,164	26,559	3,771
St. Joseph	13,937	29,513	3,771	3,423
St. Louis	15,367	13,115	3,423	5,405
Oklahoma City	3,338	3,714	60,292	5,887
Wichita	3,101	4,372	5,887	634
Denver	40,871	60,485	5,887	3,502
St. Paul	4,057	4,603	3,831	1,442
Milwaukee	634	972
Indianapolis	3,502	5,886
Cincinnati	1,584	1,033

Total: 230,120 cattle; 257,185 calves; 206,800 hogs.

CHICAGO LIVESTOCK

RECEIPTS.

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

	Cattle.	Calves.	Hogs.	Sheep.
Mon., April 29	10,940	2,203	16,822	15,738
Tues., April 30	5,723	2,879	12,950	13,107
Wed., May 1	6,476	1,647	13,055	12,610
Thurs., May 2	3,031	1,857	13,028	15,005
Fri., May 3	613	338	7,539	6,535
Sat., May 4	400	200	6,000	4,000

Total this week: 27,183 cattle; 8,954 calves; 69,394 hogs; 65,980 sheep.

Previous week: 31,919 cattle; 11,070 calves; 57,782 hogs; 65,986 sheep.

Year ago: 43,314 cattle; 10,924 calves; 114,537 hogs; 65,100 sheep.

Two years ago: 40,347 cattle; 10,724 calves; 136,791 hogs; 63,841 sheep.

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., April 29	2,248	189	2,415	5,482
Tues., April 30	1,547	100	599	2,844
Wed., May 1	2,601	54	591	1,163
Thurs., May 2	1,216	61	989	2,407
Fri., May 3	440	1,944	1,440
Sat., May 4	100	100

Total this week: 8,143 cattle; 404 calves; 6,618 hogs; 13,875 sheep.

Previous week: 6,997 cattle; 1,168 calves; 6,225 hogs; 11,475 sheep.

Year ago: 11,809 cattle; 424 calves; 6,113 hogs; 9,439 sheep.

Two years ago: 11,656 cattle; 7 calves; 6,108 hogs; 13,276 sheep.

Total receipts for month and year to May 4, with comparisons:

	1935.	1934.	1935.	1934.
Cattle	10,520	30,566	640,537	786,421
Calves	3,872	8,882	177,373	189,171
Hogs	39,627	78,671	1,440,866	2,510,304
Sheep	37,120	53,904	1,272,118	1,048,614

Av. 1930-1934: \$7.50 cattle; \$5.80 calves; \$3.30 hogs; \$6.06 sheep.

SUPPLIES FOR CHICAGO PACKERS.

	Cattle.	Calves.	Hogs.	Sheep.
Week ended May 4	19,040	63,776	42,385	54,963
Previous week	24,060	51,589	54,963	46,100
1934	31,600	110,600	60,665	50,665
1933	29,601	130,683	50,665	27,320
1932	32,507	93,342	53,246	59,243
1931	32,470	102,546	59,243

Av. 1930-1934: \$7.50 cattle; \$5.80 calves; \$3.30 hogs; \$6.06 sheep.

RECEIPTS AT CENTERS

SATURDAY, MAY 4, 1935.

	Cattle.	Hogs.	Sheep.
Chicago	400	6,000	4,000
Kansas City	1,300	450	1,800
Omaha	150	250
St. Louis	1,800	1,000
St. Joseph	200	2,500	2,500
St. Paul	300	300	700
St. Paul	600	500	600
Fort Worth	500	400	1,500
Milwaukee	200
Denver	200	400	5,400
Louisville	100	200	400
Wichita	300	500	500
Indianapolis	100	1,000
Pittsburgh	300	400
Cincinnati	200	500
Buffalo	100	500
Nashville	300	200	200
Oklahoma City	400	400

MONDAY, MAY 6, 1935.

	Cattle.	Hogs.	Sheep.
Chicago	10,000	18,000	16,000
Kansas City	14,000	3,000	9,000
Omaha	6,500	6,000	4,500
St. Louis	3,200	10,000	4,500
St. Joseph	1,900	4,000	6,300
St. Paul	4,000	4,500	3,500
St. Paul	3,400	2,500	1,200
Fort Worth	2,000	3,000	2,000
Milwaukee	600	1,000	900
Denver	2,500	1,300	5,400
Louisville	100	200	500
Wichita	1,300	900	600
Indianapolis	500	3,000	300
Pittsburgh	700	800	1,000
Cincinnati	1,600	2,900	400
Buffalo	1,800	2,800	4,000
Cleveland	600	400	2,200
Nashville	400	400	300
Oklahoma City	200	1,300	300

TUESDAY, MAY 7, 1935.

	Cattle.	Hogs.	Sheep.
Chicago	7,000	10,000	11,000
Kansas City	5,500	2,500	11,000
Omaha	5,000	4,500	6,000
St. Louis	2,700	7,500	3,000
St. Joseph	1,300	2,500	4,100
St. Paul	2,500	3,500	2,500
St. Paul	2,000	3,500	400
Fort Worth	1,500	500	2,000
Milwaukee	700	1,400	700
Denver	900	300	5,500
Louisville	100	300	600
Wichita	900	400	400
Indianapolis	2,200	5,000	1,300
Pittsburgh	100	300	300
Cincinnati	500	1,600	200
Buffalo	1,000	300	100
Cleveland	300	400	900
Nashville	200	400	400
Oklahoma City	500	1,000	500

WEDNESDAY, MAY 8, 1935.

	Cattle.	Hogs.	Sheep.
Chicago	11,000	13,000	11,000
Kansas City	4,000	2,000	11,000
Omaha	4,500	5,500	8,500
St. Louis	2,700	7,000	3,500
St. Joseph	1,200	3,000	3,500
St. Paul	2,500	2,500	6,000
St. Paul	3,000	3,000	500
Fort Worth	2,000	800	3,000
Milwaukee	500	1,200	700
Denver	1,000	800	9,900
Louisville	300	500	900
Wichita	600	900	300
Indianapolis	1,700	4,000	200
Pittsburgh	100	200	600
Cincinnati	600	3,000	200
Buffalo	100	500	200
Cleveland	300	400	2,000
Nashville	100	300	600
Oklahoma City	500	1,000	1,000

THURSDAY, MAY 9, 1935.

	Cattle.	Hogs.	Sheep.
Chicago	4,000	12,000	16,000
Kansas City	2,000	1,500	5,000
Omaha	2,000	4,000	6,000
St. Louis	2,000	7,000	2,500
St. Joseph	1,000	1,900	2,500
St. Paul	1,500	3,000	4,000
St. Paul	2,500	3,600	1,000
Fort Worth	1,100	500	3,000
Denver	700	1,000	600
Milwaukee	400	900	3,400
Louisville	100	200	200
Wichita	700	500	600
Indianapolis	900	4,000	1,000
Pittsburgh	100	500	800
Cincinnati	800	2,000	300
Buffalo	100	200	600
Cleveland	300	300	500
Nashville	100	300	400
Oklahoma City	500	500	400

FRIDAY, MAY 10, 1935.

	Cattle.	Hogs.	Sheep.
Chicago	1,000	8,000	10,000
Kansas City	1,100	1,200	3,000
Omaha	1,000	4,500	7,000
St. Louis	1,500	6,000	2,000
St. Joseph	700	3,000	7,000
St. Paul	1,000	3,000	4,500
St. Paul	1,000	3,500	1,500
Fort Worth	1,300	800	5,000
Denver	1,300	3,100	6,500
Louisville	200	700	300
Wichita	500	800	1,100
Indianapolis	500	4,000	700
Pittsburgh	300	200
Cincinnati	2,500	500
Buffalo	300	600	1,200
Cleveland	300	500	500
Nashville	300	500	300
Oklahoma City	1,200	1,200	300

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, May 9, 1935:

	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Hogs (Soft or oily hogs excluded).					
Lt. lt. (140-160 lbs.) gd-ch.	\$8.50@ 9.10	\$8.25@ 8.80	\$8.00@ 8.40	\$7.90@ 8.40	\$8.00@ 8.40
Medium	8.15@ 8.85	8.00@ 8.65	7.65@ 8.20	7.50@ 8.10	7.60@ 8.15
Lt. wt. (160-180 lbs.) gd-ch.	8.85@ 9.25	8.65@ 8.95	8.20@ 8.80	8.15@ 8.65	8.15@ 8.60
Medium	8.60@ 9.00	8.40@ 8.75	7.90@ 8.40	7.85@ 8.40	7.90@ 8.50
(180-200 lbs.) gd-ch.	9.00@ 9.25	8.85@ 9.00	8.40@ 8.70	8.50@ 8.75	8.50@ 8.70
Medium	8.80@ 9.10	8.65@ 8.90	8.15@ 8.60	8.35@ 8.60	8.70@ 8.85
Med. wt. (200-220 lbs.) gd-ch.	9.10@ 9.30	8.90@ 9.00	8.00@ 8.75	8.35@ 8.75	8.55@ 8.70
(220-250 lbs.) gd-ch.	9.10@ 9.30	8.90@ 9.00	8.65@ 8.75	8.60@ 8.75	8.55@ 8.70
Hvy. wt. (250-290 lbs.) gd-ch.	9.00@ 9.25	8.90@ 9.00	8.65@ 8.75	8.60@ 8.75	8.50@ 8.70
(290-350 lbs.) gd-ch.	8.85@ 9.20	8.85@ 9.00	8.55@ 8.70	8.60@ 8.75	8.40@ 8.65
PACKING SOWS:					
(275-350 lbs.) good	8.25@ 8.50	8.00@ 8.25	7.90@ 8.00	8.00@ 8.10	8.00@ 8.10
(350-425 lbs.) good	8.25@ 8.40	7.90@ 8.10	7.85@ 8.00	7.85@ 8.00	7.90@ 8.00
(425-550 lbs.) good	8.15@ 8.35	7.85@ 8.00	7.80@ 8.00	7.75@ 8.00	7.85@ 8.00
(275-350 lbs.) medium	7.50@ 8.25	7.25@ 8.00	7.40@ 7.90	7.00@ 8.00	7.25@ 8.00
SLAUGHTER PIGS:					
(100-140 lbs.) gd-ch.	7.75@ 8.75	7.25@ 8.25	7.25@ 8.15	7.00@ 8.00	8.00@ 8.40
Medium	7.25@ 8.50	6.50@ 8.00	6.50@ 8.00	5.50@ 7.75
Av. cost & wt. Wed. (pigs ex.)	8.97-250 lbs.	8.79-214 lbs.	8.41-247 lbs.	8.58-238 lbs.
Slaughter Cattle, Calves and Vealers:					
STEERS:					
(550-900 lbs.) choice	11.00@13.50	10.50@12.50	10.00@12.75	10.00@12.50	10.35@13.25
Good	10.00@12.75	9.50@11.25	9.50@12.25	9.25@11.50	9.90@12.25
Medium	8.25@10.50	8.00@10.00	8.00@10.25	7.75@10.00	7.75@10.15
Common	6.50@ 9.00	6.75@ 9.00	6.00@ 8.50	6.00@ 8.25	6.25@ 8.50
STEERS:					
(900-1100 lbs.) choice	12.75@14.50	11.50@13.25	12.25@14.25	11.50@13.50	12.25@14.25
Good	10.50@13.00	10.00@12.50	10.25@13.25	10.00@12.25	10.25@13.15
Medium	9.00@10.75	9.00@10.75	8.50@10.75	8.25@10.50	8.50@10.40
Common	7.00@ 9.25	7.00@ 9.00	6.25@ 9.00	6.50@ 9.00	6.50@ 8.90
STEERS:					
(1100-1300 lbs.) choice	13.00@15.75	12.50@13.75	13.25@14.75	12.25@14.25	13.15@14.50
Good	10.75@13.75	10.75@13.00	10.75@13.50	10.50@13.25	10.40@13.50
Medium	9.25@11.00	9.00@11.00	9.00@11.25	9.00@11.00	8.90@10.75
STEERS:					
(1300-1500 lbs.) choice	13.75@15.75	13.00@13.75	13.50@15.00	13.25@14.25	13.50@14.75
Good	11.00@13.00	11.00@13.00	11.25@13.50	11.00@13.25	10.75@13.50
HEIFERS:					
(550-750 lbs.) choice	10.50@11.75	10.25@11.25	10.25@11.25	10.00@11.00	9.75@11.25
Good	9.50@10.50	9.00@10.25	9.25@10.25	8.75@10.25	8.75@10.15
Com-med.	5.75@ 9.75	6.00@ 9.00	5.50@ 9.50	5.50@ 9.00	5.50@ 9.25
HEIFERS:					
(750-900 lbs.) gd-ch.	9.75@12.25	9.50@11.75	9.00@11.25	9.25@11.75
Com-med.	6.00@10.00	5.50@ 9.50	5.50@ 9.00	5.75@ 9.50
COWS:					
Good	7.50@ 9.50	7.00@ 8.25	7.25@ 8.50	7.00@ 8.50	7.50@ 9.00
Com-med.	5.25@ 7.50	5.00@ 7.00	5.00@ 7.25	5.00@ 7.00	5.00@ 7.50
Low-cut-cut	3.50@ 5.25	3.00@ 5.00	3.25@ 5.00	3.00@ 5.00	3.25@ 5.00
BULLS: (Yr. Ex.) (Beef)					
Good	6.50@ 7.75	6.00@ 7.00	6.00@ 6.75	6.00@ 6.75	6.00@ 6.75
Cut-med.	5.25@ 6.65	4.25@ 6.25	4.50@ 6.00	4.00@ 6.00	4.35@ 6.25
VEALERS:					
Gd-ch.	7.00@ 9.00	6.00@ 8.25	6.50@ 9.00	7.00@ 9.00	6.25@ 8.50
Medium	5.00@ 7.00	6.00@ 7.00	5.50@ 6.50	6.00@ 7.00	5.25@ 6.25
Cul-com.	4.00@ 5.00	3.00@ 6.00	5.50@ 5.50	5.50@ 6.00	3.50@ 5.25
CALVES:					
(250-500 lbs.) gd-ch.	6.75@10.00	6.75@ 9.75	6.50@ 9.50	6.50@ 9.00	7.25@ 9.85
Com-med.	3.50@ 6.75	3.50@ 6.75	3.50@ 6.50	3.50@ 6.00	4.50@ 7.50
Slaughter Sheep and Lambs.**					
SPRING LAMBS:					
Choice	8.50@ 9.15	8.75@ 9.25	8.50@ 9.00	8.25@ 9.00
Good	7.75@ 8.50	8.00@ 8.75	7.75@ 8.50	7.50@ 8.25
Medium	6.75@ 7.75	7.00@ 8.00	6.75@ 7.75	6.25@ 7.50
LAMBS:					
(90 lbs. down) gd-ch.*	7.15@ 8.00	7.00@ 7.75	7.15@ 7.75	6.75@ 7.50	7.00@ 7.60
Com-med.	6.00@ 7.25	5.00@ 7.10	6.00@ 7.15	5.50@ 6.75	5.50@ 7.00
(90-98 lbs.) gd-ch.*	7.00@ 7.90	6.90@ 7.75
(98-110 lbs.) gd-ch.	6.90@ 7.85
YEARLING WETHERS:					
(90-110 lbs.) gd-ch.	6.00@ 7.10	5.50@ 6.25	5.50@ 6.25	5.75@ 6.25	5.25@ 6.00
Medium	5.25@ 6.25	4.75@ 5.75	4.50@ 5.50	5.25@ 5.75	4.50@ 5.25
EWES:					
(90-120 lbs.) gd-ch.	2.65@ 4.25	2.75@ 3.75	2.50@ 3.75	3.25@ 4.00	2.75@ 3.75
(120-150 lbs.) gd-ch.	2.50@ 4.00	2.50@ 3.50	2.50@ 3.50	3.00@ 3.75	2.50@ 3.75
(All weights) com-med.	1.75@ 2.75	1.50@ 2.75	1.00@ 2.50	1.50@ 3.25	1.00@ 2.75

*Quotations based on ewes and wethers.

**Spring lambs excepted, quotations on shorn basis.

CANADIAN LIVESTOCK PRICES

Leading Canadian centers, top livestock prices, March, 1935:

	BUTCHER STEERS.	SELECT BACON HOGS.
	Up to 1,050 lbs.	
	March, 1935.	March, 1935.
Toronto	\$ 7.25	\$ 8.85
Montreal	7.00	9.10
Winnipeg	7.50	8.25
Calgary	7.25	8.10
Edmonton	6.50	8.00
Prince Albert	5.50	7.85
Moose Jaw	5.25	8.00
Saskatoon	5.50	7.85
		GOOD LAMBS.
Toronto	\$ 9.00	\$ 7.35
Montreal	8.50	7.25
Winnipeg	9.00	7.00
Calgary	8.50	6.75
Edmonton	7.00	6.25
Prince Albert	7.50	5.75
Moose Jaw	7.00	5.00
Saskatoon	7.00	5.00

PERISHABLE FREIGHT HEARING

(Continued from page 27.)

refrigeration, ventilation, during winter season.

Defining protective service.

List of perishable commodities.

Charges on shipments reconsigned moving under through stated refrigeration charges.

Minimum weight and earnings on shipments handled in individual cars.

Allowance to shippers for prewarming cars on shipments transported under carriers' protective service against cold.

Reicing by shippers in transit and at destination.

Handling cars with stoves or heaters installed by shippers when moving under shippers' protective service against cold.

Handling shipments of perishable

freight, in bulk, under carriers' protective service against cold.

One reicing from Colorado, Kansas, Nebraska, Wyoming.

Manipulating vents on shipments moving under rule 240.

Detention of cars iced after loading.

Charges on mixed shipments of perishable and non-perishable commodities transported under carriers' protective service against cold.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to May 10, 1935, show exports from that country were as follows: To the United Kingdom, 146,685 quarters; to the Continent, 16,952. Exports the week ending May 3 were: To England, 55,970 quarters; to the Continent, none.

N. Y. FUTURE HIDE PRICES

Saturday, May 4, 1935—Close: June 10.12@10.15; Sept. 10.47@10.48; Dec. 10.80@10.81; Mar. 11.08b; sales 23 lots. Closing 2@8 higher.

Monday, May 6, 1935—Close: June 10.11@10.15; Sept. 10.46@10.50; Dec. 10.80@10.84; Mar. 11.08b; sales 26 lots. Closing unchanged to 1 lower.

Tuesday, May 7, 1935—Close: June 10.07@10.10; Sept. 10.40@10.43; Dec. 10.70@10.75; Mar. 10.98n; sales 22 lots. Closing 4@10 lower.

Wednesday, May 8, 1935—Close: June 10.28 sale; Sept. 10.63@10.64 sales; Dec. 10.93 sale; Mar. 11.20n; sales 36 lots. Closing 21@23 higher.

Thursday, May 9, 1935—Close: June 10.37@10.40; Sept. 10.73@10.74 sales; Dec. 11.07@11.08 sales; Mar. 11.37n; sales 272 lots. Closing 9@17 higher. Total sales today made a new record.

Friday, May 10, 1935—Close: June 10.33@10.34 sales; Sept. 10.71 sale; Dec. 11.02 sale; Mar. 11.30n; sales 61 lots. Closing 2@7 lower.

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on May 9, 1935:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS:				
(1) (300-500 lbs.) choice.....	\$18.00@19.00	\$19.00@20.00
Good.....	16.00@18.00	17.00@18.50
Medium.....	14.00@16.00	14.50@16.50
Common.....	12.00@14.00	12.50@14.00
STEERS:				
(500-600 lbs.) choice.....	18.00@19.00	19.00@20.50	19.50@20.50
Good.....	16.00@18.00	17.50@19.00	17.50@18.50
Medium.....	14.00@16.00	15.00@17.00	15.00@17.00
Common.....	12.50@14.00	13.00@14.50	13.00@14.00
STEERS:				
(600-700 lbs.) choice.....	19.00@20.00	19.50@20.50	19.50@20.50
Good.....	17.00@19.00	18.00@19.50	17.50@18.50
Medium.....	15.00@17.00	15.00@17.00	15.50@17.50	15.00@17.00
STEERS:				
(700 lbs. up) choice.....	19.00@20.50	19.50@21.00	20.00@21.00	19.50@20.50
Good.....	17.50@19.00	17.50@19.00	18.50@20.00	17.50@18.50
COWS:				
Good.....	13.50@14.50	14.00@15.00	14.50@15.50	14.00@15.00
Medium.....	12.50@13.50	12.50@14.00	12.50@14.50	12.50@13.50
Common.....	10.50@12.50	11.50@12.50	11.50@12.50	11.00@12.50
Fresh Veal:				
VEAL:				
(2) choice.....	13.00@14.00	14.00@15.00	15.00@16.00
Good.....	11.00@13.00	13.00@14.00	13.50@15.00	14.00@15.00
Medium.....	10.00@11.00	11.50@13.00	12.50@13.50	12.00@14.00
Common.....	9.00@10.00	10.00@11.50	10.50@12.00	11.00@12.00
Fresh Lamb and Mutton:				
SPRING LAMB:				
Choice.....	16.00@18.00	17.50@19.00	17.50@20.00	17.00@19.00
Good.....	15.00@17.00	16.00@18.00	16.50@19.00	16.00@18.00
Medium.....	14.00@16.00	15.00@17.00	15.50@18.00	15.00@16.00
LAMB:				
(38 lbs. down) choice.....	15.00@16.00	17.00@18.00	17.00@18.00
Good.....	14.00@15.00	16.00@17.00	16.00@17.00
Medium.....	13.50@14.00	15.00@16.00	15.00@16.00	15.00@16.00
Common.....	12.50@13.50	14.00@15.00	14.50@15.00	13.00@14.00
LAMB:				
(39-45 lbs.) choice.....	14.50@15.50	16.50@17.50	16.50@17.50	17.00@18.00
Good.....	14.00@15.00	15.50@16.50	15.50@16.50	16.00@17.00
Medium.....	13.00@14.00	14.50@15.50	14.50@15.50	15.00@16.00
Common.....	12.50@13.50	14.00@14.50	14.00@14.50	13.00@14.00
LAMB:				
(46-55 lbs.) choice.....	14.00@15.00	15.00@16.00	15.50@16.50	15.00@15.50
Good.....	13.00@14.00	14.50@15.00	14.50@15.50	14.50@15.00
MUTTON:				
(Ewe) (70 lbs. down) good.....	10.00@11.00	10.00@11.00	9.00@10.00	11.00@12.00
Medium.....	9.00@10.00	9.00@10.00	8.00@ 9.00	9.00@11.00
Common.....	8.00@ 9.00	8.00@ 9.00	7.00@ 8.00	8.00@ 9.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. avg.....	20.00@22.00	21.50@22.50	22.50@23.50	22.00@23.00
10-12 lbs. avg.....	19.50@21.00	21.50@22.50	22.50@23.50	22.00@23.00
12-15 lbs. avg.....	18.00@20.00	20.50@21.50	20.00@21.00	21.00@22.00
16-22 lbs. avg.....	17.00@18.00	18.50@20.00	18.50@19.50	20.00@21.00
SHOULDER: N. Y. Style: Skinned:				
8-12 lbs. avg.....	16.00@17.00	17.50@18.50	17.50@19.00
PICNICS:				
6-8 lbs. avg.....	16.50@17.50
BUTTS: Boston Style:				
4-8 lbs. avg.....	19.00@21.00	20.50@22.00	20.00@21.00
SPARE RIBS:				
Half sheets.....	11.50@12.50
TRIMMINGS:				
Regular.....	13.00@13.50
Lean.....	18.00@20.00

(1) Includes heifer 450 lbs. down at Chicago. (2) Includes "skins on" at New York and Chicago.

PRICES FOR DROUTH HIDES

Members of the Tanners' Council of America, who met in New York City on May 1, passed a resolution asking that drouth hides should be marketed by the government on the basis of not below 9 cents for light native cows until July 1, and thereafter on a level not more than 5 per cent under this price. The group also registered its disapproval of the three pending AAA amendments.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended May 4, 1935, were 6,071,000 lbs.; previous week, 5,444,000 lbs.; same week last year, 4,913,000 lbs.; from January 1 to May 4 this year, 97,998,000 lbs.; same period a year ago, 90,089,000 lbs.

Shipments of hides from Chicago for the week ended May 4, 1935, were 7,134,000 lbs.; previous week, 6,766,000 lbs.; same week last year, 7,351,000 lbs.; from January 1 to May 4 this year, 127,248,000 lbs.; same period a year ago, 101,724,000 lbs.

WEEKLY HIDE IMPORTS

Imports of cattle hides at leading U. S. ports, for week ended May 4:

Week ending,	New York.	Boston.	Phila.
May 4, 1935.....	10,536
Apr. 27, 1935.....	10,671	562
Apr. 20, 1935.....	11,008
Apr. 13, 1935.....	13,208
Total 1935.....	359,818	23,478	5,178
May 5, 1934.....	11,942	1,973
Apr. 28, 1934.....	21,640	4,300	17,160
Total.....	313,681	22,558	31,330



Hides and Skins

Weekly Market Review

Chicago

PACKER HIDES—There was a moderate trade in the Chicago packer market this week, with a total of about 48,000 hides reported so far, including 4,000 moved by the Association and 6,000 light cows by two packers at the close of last week. Prices for all steers were steady to firm, in that winter take-off moved at current price; heavy native cows advanced a half-cent, branded cows quarter to half-cent, and one car Apr.-May light cows went to Exchange operators at a half-cent up.

The bulk of the trading was done by two packers, one of them sold a line of hides including most descriptions, while the other moved scattered lots. A third packer sold branded cows alone at the 1/4c advance, while fourth packer sold only a few native bulls at steady price.

One lot of 2,000 mostly Apr. native steers moved mid-week at 12c, steady, while 13,000 Dec.-Jan. sold also at 12c. Last sale of extreme light native steers was a car Apr.-May St. Pauls at 10c, previous week.

One packer sold 1,000 mostly Apr. butt branded steers at 12c; another lot of 800 sold same basis. One lot of 1,000 mostly Apr. Colorados sold at 11 1/2c. These prices bid for butt brands and Colorados but apparently none offered.

Couple cars totaling 1,700 heavy Texas steers sold at 12c, steady; one lot dated Feb. forward, other Mar. forward. Light Texas steers last sold at 11c; more wanted and some offered at 11 1/2c. Extreme light Texas steers quotable 9 1/4@9 1/2c, nom.

Heavy native cows sold 1/2c higher, one packer moving 7,000 Mar.-Apr. at 10c. Two packers sold 6,000 Apr. light native cows at close of last week at 9 1/2c, steady, and 3,000 this week at 9 1/2c; Association sold 2,000 Apr. early at 9 1/2c, and later sold a car mostly Mays at 10c, understood going to Exchange operator. Some prior Aprils available at 9 1/2c. Total of 5,800 branded cows sold early at 9 1/4c, and Association sold 1,000 mostly Mays at 9 1/2c; 9 1/4c now bid.

Two packers sold total of three cars April-May native bulls at 9c, steady price.

HORSEHIDES—Market continued steady to firm, with good city renderers quotable \$3.15@3.30, with full manes and tails; mixed city and country lots \$2.75@2.85.

SHEEPSKINS—Dry pelts quoted 10 1/2@11c for full wools. Shearlings are not yet moving to the extent that prices are clearly defined. While sales were reported in one direction at 65c, 50c and 35c, offerings are reported in

another direction at 60c for No. 1's, 45c for No. 2's and 25c for clips. Trading on a good scale awaited to clarify this market. Pickled skins well cleaned up on the old skins, with market quoted \$3.25@3.50; no trading on California spring lambs reported yet, except few sample lots, but holders talk \$4.25@4.50 per doz. Big packer woolled pelts quoted \$1.80@1.90 per cwt. live lamb, or \$1.55@1.70 each. Outside small packer pelts quoted \$1.20@1.30 each.

SMALL PACKER HIDES—Chicago small packer all-weights quoted in nominal way around 9@9 1/2c for natives, and 1/2c less for brands. Outside small packer lots sold this week at 8@8 1/4c, selected, for good natives; around 1/2c more asked in some directions.

PACIFIC COAST—Pacific Coast market moved up a half-cent this week when several killers sold their April productions, around 25,000 to 30,000 hides, at 10c for steers and 8c for cows, flat, f.o.b. shipping points.

FOREIGN WET SALTED HIDES—In South American market, 2,500 frigorifico steers sold late last week at 73 paper pesos, equal to 11 1/4c, c.i.f. New York, steady with earlier trading. One pack of 4,000 Wilson steers sold latter part of this week at 73 pesos or 11 1/4c, steady price despite seasonal decline in quality in that market.

COUNTRY HIDES—Fair trade continues on country hides, with very little spread between the heavies and lights; extremes have been rather slow movers past couple weeks, upper leather tanners showing very little inclination to pay advances. All-weights, 47/78-lb. av., quoted 6 1/2c paid, trimmed, selected, delivered. Heavy steers and cows 6 1/4c bid and 6 1/2c asked. Bids of 7c declined for buffs, asking 7 1/4c; some ask 7 1/2c. Best bid 7 1/2c at present for extremes but hard to find them late this week at that price, with 8c asked. Bulls quoted around 4 1/4@5c; glues 4 1/2@4 3/4c. All-weight branded around 5 1/2c, flat, less Chicago freight.

CALFSKINS—Packer light calf advanced 1 1/2c this week when one lot of 18,000 Apr. lights, under 9 1/2-lb., sold at 15 1/2c. Trading awaited to establish market on April heavies, 9 1/2/15-lb.; no definite asking price as yet but intimations that 17 1/2c would be paid not receiving much consideration from packers, some talking from 18c up to 20c. Prior to April calf well cleaned up earlier.

Position of Chicago city calf not well defined, with holders awaiting action of packer heavy calf before offering. A mixed car Detroit cities was reported at 13c for the 8/10-lb. and 15c for 10/15-lb., and offerings of Chicago cities

on this basis later withdrawn. Outside cities, 8/15-lb., quoted 13 1/2@14c, nom.; mixed cities and countries around 11c, nom.; straight countries around 8 1/2c. Chicago city light calf and deacons quoted around \$1.00 nom.

KIPSKINS—Packer kipskins also advanced 1 1/2c over last sale and market very firm; production is light and demand better. One packer sold 5,500 April northern native kips, and two other packers each sold 3,500 same description, all at 12 1/2c.

Chicago city kipskins quoted nominally 11@11 1/2c. Outside cities around 11c; mixed cities and countries 8 1/2@9c; straight countries around 7 1/2@8c.

Big packer April regular slunks offered at 85c, or 20c over last sale of March slunks.

New York

PACKER HIDES—The remaining few April hides were cleaned up last week, as previously reported, at 12c for native and butt branded steers and 11 1/2c for Colorados. May hides not yet offered but these will, of course, show seasonal improvement.

CALFSKINS—New York calfskin market continues firm. Packers sold total of four cars, the 7-9's going at \$1.75, steady with previous week, and 9-12's at \$2.55, or 5c over asking price last. Collectors' calf were well cleaned up couple weeks back, at \$1.10 for 5-7's, \$1.55 for 7-9's, and \$2.35 for 9-12's.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended May 10, 1935, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended May 10.	Prev. week.	Cor. week, 1934.
Spr. nat. str.	@12 1/2	@12 1/4	@11n
Hvy. nat. str.	@12	@12	10 1/2@11
Hvy. Tex. str.	@12	@12n	10 1/2@11n
Hvy. butt brnd'd			
strs.	@12b	@12	10 1/2@11n
Hvy. Col. str.	@11 1/2b	@11 1/2	10 @10 1/4
Ex-light Tex.			
strs.	9 1/4@9 1/2n	@9	9 1/4@10 1/2
Brnd'd cows.	9 1/4@9 1/2	@9	9 1/4@10 1/2
Hvy. nat. cows	@10	@9 1/2	9 1/4@10 1/2
La. nat. cows.	9 1/2@10	@9 1/2	10 @11
Nat. bulls ..	@9	@9	@7 1/2ax
Brnd'd bulls.	@8n	@8n	@8 1/2n
Calfskins	15 1/2@18 1/4n 14	@18n	13 @10 1/2
Kips, nat.	@12 1/2	@11	@13
Kips, ov-wt.	@11 1/2n	@10	@12
Kips, brnd'd.	@9 1/2n 8	@8 1/2	@11
Slunks, reg. .65	@85	@80	@75
Slunks, hrls. .40	@50	@40	@50 40
Light native, butt branded and Colorado steers 1c per lb. less than heavies.			
CITY AND CHICAGO SMALL PACKERS.			
Nat. all-wts. 9	@9 1/2n	@8n	9 1/4@10
Hvy. nat. str.	@9n	@8 1/2n	9 @9 1/2
Brnd'd	8 1/2@9n	@8n	7 @7 1/2
Nat. bulls ..	@8n	7 1/4@8n	7 @7 1/2
Brnd'd bulls.	@7n	6 1/4@7n	6 @7 1/2
Calfskins	13 @15	12 1/2@14 1/2	10 1/2@13
Kips	11 @11 1/2	@10n	@11ax
Slunks, reg. .50	@70n	45 @60n	65 @75
Slunks, hrls. .25	@35n	25 @35n	30 @40n
COUNTRY HIDES.			
Hvy. steers ..	6 1/4@6 1/2	@6 1/4	@6 1/2n
Hvy. cows ..	6 1/4@6 1/2	@6 1/4	@6 1/2n
Buffa	7 @7 1/2	@7	7 1/4@8
Extremes ..	7 1/2@8	7 1/4@7 1/2	9 @9 1/2
Bulls	4 1/2@5	4 1/2@5	4 1/4@4 1/2
Calfskins	8 1/4@8 1/2	@8 1/2	@9
Kips	7 1/2@8	7 @8	8 1/4@9
Light calf .40	@60n	40 @60n	50 @60n
Deacons	40 @60n	40 @60n	50 @60n
Slunks, reg. .30	@45	25 @40n	@20n
Slunks, hrls. .10	@15	10 @15n	@10n
Horsehides ..	2.75@3.30	2.75@3.30	3.00@3.50
SHEEPSKINS.			
Pkr. lambs. .155@1.70	1.55@1.70	1.70@1.90n	
Sm. pkr.			
lambs.	1.20@1.30	1.20@1.30	@1.40
Pkr. shearigs.60	@65	60 @65	@75
Dry pelts	10 1/2@11	11 @11 1/2	13 @14

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Up and down the



MEAT TRAIL

MEAT PACKING 25 YEARS AGO

(From The National Provisioner, May 14, 1910.)

Hog reports showed 60 per cent less hogs in 24 counties of Illinois compared to a year previous; Indiana, 22 counties, 74 per cent less; Iowa, 23 counties, 64 per cent less; Kansas, 7 counties, 70 per cent less; Nebraska, 4 counties, 53 per cent less; Minnesota, 4 counties, 84 per cent less; Wisconsin, 4 counties, 75 per cent less. Prospects were for a big spring pig crop; in some localities marketing of sows made pig prospects bad.

Hog slaughters at Chicago for four months of 1910 were 1,466,100, compared to 1,975,000 for the same period of 1909. (Hog slaughters at Chicago for the first four months of 1935 were 1,318,860, compared to 2,271,737 for the same time in 1934.)

A delegation of butchers visiting Mayor Gaynor of New York were asked who was responsible for high meat prices. It was neither wholesalers or retailers, but the scarcity of livestock supplies. "It's the overproduction of gold," said the mayor, "and that's something neither you nor I can control."

Exports of meat and dairy products were at a record low point in 1910. For April, 1910, total values were \$6,603,864, compared to \$12,193,632 for the same month of 1909. (Exports of meat and dairy products for March, 1935, were \$3,339,040.)

Production of oleomargarine in April, 1910, totalled 8,013,192 lbs., compared to 5,168,494 lbs. for the same month of 1909. (Margarine production in March, 1935, was 34,199,553 lbs.)

Swift & Company's sales of fresh beef in Chicago for the week averaged 10.38c per lb.

Government ruled that sausage products in which tripe, hog stomachs, spleens, livers, ox lips, etc., were used must be labelled to indicate such contents. The trade objected to such a ruling as unfair, since all such products passed federal inspection as wholesome.

Armour and Company were planning a \$500,000 plant at San Diego, Calif., upon completion of the San Diego & Arizona R. R. to Yuma, Ariz.

New branch houses were under way for Swift & Company at Portland, Ore., Armour & Company at Charleston, W. Va., and Frye & Co., at Portland, Ore.

Officers of the American Association of Refrigeration included Theo. Vilter, Milwaukee, Wis., president; Thos. Shipley, York Refrigerating Co., represent-

ing refrigeration manufacturers; and Chas. Rohe, Rohe & Bro., New York, representing meat packers.

B. J. Mullaney, former head of Armour & Company's public relations department, was appointed Chicago's commissioner of public works. Alfred Urien, counsel for Armour, was chairman of the Chicago school board.

CHICAGO NEWS OF TODAY

Purchases of livestock at Chicago by principal packers for the first four days of this week total 24,258 cattle, 6,035 calves, 24,747 hogs and 26,371 sheep.

Provision shipments from Chicago for the week ended May 4, 1935, with comparisons, were reported as follows:

	Week May 4.	Previous week.	Same week, '34.
Cured meats, lbs....	21,231,000	17,552,000	18,753,000
Fresh meats, lbs....	36,780,000	38,151,000	43,395,000
Lard, lbs.....	3,660,000	2,687,000	9,088,000

Livestock slaughters at 16 markets

last week are estimated at 53 per cent less than a year ago.

H. E. Wennagel, transportation manager, Wm. Schludenberg-T. J. Kurdle Co., Baltimore, Md., visited Chicago last week.

George Marples, head of the foreign department of the Cudahy Packing Co., sails this week for Europe. It is suspected that he will run cross Jim Cownie somewhere along the route.

M. N. Witt, hide sales department, Swift & Co., returned early the past week from a two weeks' vacation which he spent, it is reported, getting his golf game in shape for the coming season.

T. P. Gibbons, hide sales department, Cudahy Packing Co., was out of town the past week on business.

C. V. Whalin, chief, livestock, meats and wool division, U. S. Bureau of Agricultural Economics; B. F. McCarthy, senior marketing specialist; C. A. Burmeister and C. L. Harlan, economists

WHAT'S THIS—A CODE FOR SAUSAGE?

(EDITOR'S NOTE.—A system of grading sausage has been instituted by the U. S. Bureau of Agricultural Economics, by which manufacturers may have their products graded, and if they meet specifications they get an official label.)

Tut, tut, my friends, how can you try to regiment pure art?
Is nothing sacred any more? Great Scott, men, have a heart!
I'm sure no good will come of this, in fact it may lead to strife.
How can you set up codes for the "sweet mystery of life?"

Must you destroy the thrills that come with "dogs," grilled, cold or hot,
The keen anticipation sought from griddle, pan or pot?
To regulate their color, size and shape, to me's the same
As legislate complexion, form and figure in a dame.

"Their color shall be like dark wine"—Malaga, port or sherry?
And if no samples are at hand, could we then tint them cherry?
Must they be geometrically straight from end to end,
Or may they curve just one wee bit, despite the modern trend?

Will it be wise to give away with each and every sale
A little kit of instruments, or may we go to jail?
A caliper for thickness and a color chart for blend,
A ruler to take measurements, before folks start to spend,
So everything will be just right with no cause to offend.

"Five inches and a half in length," but measured from what end?
And don't you think a pressure gauge would really help a lot
To check up on some features that I think you folks forgot?
With this device the purchaser could check, at once, you see,
The factor of resilience, as quick as A B C,
And though you failed to mention it, could find the ratio
Of tensile strength to torsional, if he should need to know.

The moisture content that these franks should have you don't relate,
Although you outlaw franks that may be found in wrinkled state;
But wrinkles in an honest frank, I'm sure you'd find quite soon
Are no more detrimental than wrinkles in a prune.

Those features that you mention to produce a perfect frank.
Will no more do than dollars piled in vaults will make a bank.
Not any more than reading in a cook book makes a cook,
Or binding printed pages in bright covers makes a book.
The master's touch—experience, yes, genius—must be there;
And that, my scientific friends, you will admit is rare.

—H. FRANKFORT.



Save Re-Grinding Expense—C. D. TRIUMPH Reversible Plates Need No Grinding for 5 Years!

A plate for your meat grinder guaranteed for ten years! No re-grinding or sharpening expense for five years!

The *Triumph C-D Reversible Plate* is a plate in a class of its own. Do not class the *Triumph* plate with any other so-called hard steel or ever lasting plate. *Triumph* plates are superior. *Triumph* plates are guaranteed to outlast four plates of any other make or style, foreign or domestic. It

has the patented C-D future, it is reversible—can be used on both sides—has a reversible bushing that cannot possibly come loose. *Triumph* plates are made for all sizes and makes or styles of grinders.

Do away with sending plates and knives to be ground. Do away with unsatisfactory and expensive renting of plates and knives. Use *O. K. knives* or *C-D cut-more* with changeable blades and *C-D Triumph Angle Reversible plates*. The first cost is the only cost for several years to come!

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WHOLESALE SLAUGHTERERS OF

CATTLE, HOGS, SHEEP AND CALVES

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Get full information before you buy.

Learn why it is called:

of the division, attended a staff conference at Chicago during the past week.

John W. Hall has returned from a vacation visit to California. "California and Florida are beautiful," says John, "but give me Chicago."

Howard C. Greer, director of the department of marketing, Institute of American Meat Packers, left Wednesday for a speaking tour in Pennsylvania, Indiana, and Ohio. Mr. Greer spoke on Thursday at Erie, Pa., on Friday at the University of Ohio, Columbus, O., and he will speak on May 14 before the faculty of Indiana University, Bloomington, Ind.

Patrick J. Brennan, head of the P. Brennan Company, Chicago packers, celebrated his 75th birthday on May 4. One of the "elder statesmen" of the packing industry, "Paddy" Brennan, founded the National Provision Co., to-packing industry, "Paddy" Brennan in 1903. In 1905 he established the Independent Packing Co., while "Barney" Brennan started the Brennan Packing Co. After sale of the Independent Packing Co. to Swift & Co. P. J. Brennan, in association with V. C. Munnecke, established the P. Brennan Company. Hale and hearty, "Paddy" Brennan was the recipient of many congratulations as he passed his 75th milestone.

Scott A. Holman, for 24 years with Libby, McNeill & Libby, has been elected a vice president of the company, and will take charge of the Eastern pickle and condiment and vegetable divisions, with headquarters in Chicago. Since 1911, when Mr. Holman joined Libby, McNeill & Libby as a salesman, he has been successively manager of the Baltimore branch, assistant general sales manager, Western general sales manager, and manager of the Eastern sales division.

NEW YORK NEWS NOTES

Vice president D. W. Creeden, W. A. Holton, sausage, and J. A. Liston, produce department, Swift & Company, Chicago, and A. E. Bump, construction department, Swift & Company, Boston, were in New York last week. Other

visitors included M. D. Harding, assistant general manager of plants, H. J. Koenig, operating, O. A. Anderson, engineering division, and B. L. Gudmundsen, automotive department, Armour and Company, Chicago.

C. D. Campbell became manager of Wilson & Co., Fort Greene, Brooklyn, branch on May 6. His previous connection with the company was at North Sixth Street market, where he was in the beef department.

Meat, fish and poultry seized and destroyed by the health department of the city of New York during the week ended May 4, 1935, were as follows: Meat—Brooklyn, 309 lbs.; Manhattan, 2,707 lbs.; Bronx, 15 lbs.; Queens, 13 lbs.; total, 3,044 lbs. Fish—Brooklyn, 5 lbs.; Manhattan, 675 lbs.; total, 680 lbs. Poultry—Manhattan, 20 lbs.



JUST AS YOUNG AS EVER.

Patrick J. Brennan, president, P. Brennan Co., Chicago, celebrated his 75th birthday on May 4. And he doesn't look much older than when this picture was taken.

COUNTRYWIDE NEWS NOTES

James P. Faulkner, purchasing agent, John J. Felin & Co., Inc., Philadelphia, passed away on April 30, following a lingering illness. He had been with the company for more than thirty years, and his death is keenly felt by his associates and by a wide circle of friends in the industry. He was active and faithful in activities for the good of the whole trade as well as his own company.

Frederic S. Snyder, former chairman of the board, Institute of American Meat Packers, was a speaker at the recent convention of the United States Chamber of Commerce in Washington, D. C.

K. V. Smith, general manager, Armour and Company, St. Joseph, Mo., has been transferred to Indianapolis, Ind. He will be succeeded by George H. Damsel, who has been connected with the general manager's office in Chicago. Mr. Damsel began his career in the St. Joseph plant as office boy and now returns to it as general manager.

Fire destroyed the packing plant of J. L. Whisler & Sons, Dunlap, Ind., recently. Loss was estimated at \$20,000.

Armour and Company have opened a branch house at Hannibal, Mo., formerly a sub-branch of Quincy, Ill. George K. Caldwell is manager.

James G. Cownie, head of the export department of the Jacob Dold Packing Co., is preparing to sail from Montreal on May 24 for a two months visit to Great Britain and the Continent.

Lewis Packing Co., Omaha, Neb., opened its new air-conditioned beef and small stock coolers this week. This new concern occupies the plant of the old Higgins Packing Co. Improvements were designed by Smith, Brubaker & Egan, with the aid of S. C. Bloom, air-conditioning expert.

Bob Colina of Omaha and Theodore Murray, Shenandoah, Ia., of the Kennett-Murray Livestock Buying Organization, attended the convention of the National Livestock Exchange at Louisville and took in the Kentucky Derby, cashing in on their home loyalty by backing the Derby winner, Omaha.

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HARRY K. LAX, General Manager

*Member of New York Produce Exchange
and Philadelphia Commercial Exchange*



For the Retail Meat Dealer



SSAUSAGE is easy to sell, but the retailer must set the stage!

Time and thought spent on heightening the sales effect caused by the customers' impression of the sausage display in the dealer's store will be amply repaid in increased volume and larger profits which result.

Fresh meat has physical qualities limiting the variety of ways in which it can be displayed and merchandised. But sausage has no such limitations—it is a product with which the retail meat dealer can experiment, and on which he can profitably use his merchandising initiative.

Sausage and "ready-to-serve" meats are not sidelines. They are products which will be the profit leaders of the store if correctly merchandised.

One retail store where such principles were followed profitably is that of Barney Baron & Sons, Inc., Sioux City, Ia. Sausage is temptingly displayed—and sold! Many of the principles of sausage display which are being suggested to meat retailers in the current nationwide "Get Acquainted with Sausage and Ready-to-Serve Meats" campaign are already successfully used in this store.

Successful Sausage Display

Retailers who cooperate in the campaign and use the display material furnished them should be able to judge the profitable volume which intelligent sausage display will bring.

Since the dealer's books best tell the story of successful merchandising, it is interesting to note that the Baron store sold 2,500 lbs. of sausage during the brief period in which a special sausage display was used. And 2,500 lbs. of sausage is a profitable volume for any medium-sized retail store.

The sausage counter in the store, which handles both meat and groceries, is located where every customer must pass by it. And it is an exceptional housewife who will not stop and look—and buy! Mr. John Smith, who has charge of this department of the Baron store, believes that quality sausage is made of the finest meat, and that it merits display in a case where it can attract the attention of every customer.

He knows that if sausage and "ready-to-serve" meats are hidden in an out-of-the-way corner, then sausage profits and sales are hidden away with them. Mr. Smith believes that *seeing sausage is a large part of selling it.*

In the Baron store a special effort is made to keep the sausage fresh and

Display Sells Sausage

Sausage Volume and Profits Come When Dealer Puts Product Where Customers Get Full Value of Appetite Appeal

attractive looking. One man on the sales force does nothing but keep the counter stocked with fresh items of sausage. Since sausage when sliced is apt to lose its attractive appearance after a cut surface has been exposed to the air for a few hours, a recutting of the whole sausage and fairly rapid turnover of ready-cut slices is absolutely essential to effective display.

Neatness is another important factor in sausage display in which Mr. Smith believes. Displays of slices and cut pieces are carefully built up, so they will be most attractive and display as much of the product as possible for the customer's inspection. Dummy blocks are used beneath the lines of sliced sausage and "ready-to-serve" meats, to give the display the appearance of quantity without unnecessary waste of the product.

Some retail stores toss sausage into a show case like so many sticks of firewood and then expect to sell it. Such a habit repels attention and discourages sales. *Customers will not buy a carelessly-displayed product.*

Ferns are used to mark off the lines



DISPLAY IS A STAR SAUSAGE SALESMAN.

This dealer finds sausage sells readily when the customer can look over the varieties which are temptingly displayed, named and priced. Read about the methods used in the article on this page.

of sausage in the display case in the Sioux City store, and give it a pleasing and tempting appearance. Some types of sausage which are shown on top of the case lie on a bed of greens, while sprigs of parsley also are used to improve the attractiveness of the display of sausage.

Variety is a feature of the Baron sausage department. Over thirty varieties of sausage and "ready-to-serve" meats made up the recent display which was used so effectively.

And most important—labels tell the customer what each sausage is. Customers in a retail meat store are often attracted to some sausage, but hesitate to ask about it because there are so many varieties, and they do not recognize or know the name of the product in which they are interested.

Such tagging also takes advantage of word-of-mouth advertising of products by one customer speaking of them to another. Seeing the name will often suggest to the customer that she was going to try that sausage that "Mrs. Jones told her about."

Consumers Shown Variety

In the past the customer has come to know a few varieties of sausage. She will buy more sausage and a greater variety if she is correctly introduced to more of them.

The Baron store also puts the price of its sausage on the tags. This is a point about which there is difference of opinion. Those who favor price cards believe that almost everyone likes to know the price of what they are buying—without having to ask about it. Some customers like to do their own mental figuring before they indicate their interest to the clerk who is selling them.

Another part of the display in this store which could not fail to attract consumer attention is the mammoth sausage which is shown on the counter, with the message "Guess my weight and win a 5-lb. piece of me." Everyone likes to take part in a contest of this sort and they come to the sausage counter to look—and buy.

Knowing the close relationship between sausage and allied lines, such as pickles, stuffed olives, gherkins, relishes and condiments, the Baron store also advertises these at the sausage counter.

Experiences in this and other successful retail meat stores prove that correct display can be used in building a profitable sausage department. Other factors are necessary for continued suc-

cess in selling sausage—such as handling only quality products—those that will gain repeat orders.

But in the first or any subsequent sale an attractive display will be found one of the star salesmen of the force. *Getting the customer to see sausage with an interested and hungry eye is half of selling it.*

SURVEY OF RETAIL MEAT TRADE

Plans for the most complete survey ever made of the retail meat trade of this country are being prepared by the Retail Meat Trade Code Authority, in accordance with provisions of article VI, section 8 of the Retail Meat Code, as announced by Chairman George Kramer.

"We have never before had the facilities or inclination to get a complete picture of the retail meat industry—facts and figures that would be helpful in building for the future," said Mr. Kramer. "Our business has been pretty much every man for himself. We not only now have the machinery to make a valuable survey, but we have positive orders from the NRA to do so."

According to Mr. Kramer, a questionnaire is shortly to be sent to approximately 70,000 individual and combination store meat dealers, seeking information on 1934 and 1935 purchases and sales of meat and meat products, including lard and condiments, fish, groceries, fruits, vegetables and other products. Figures on number of employees, hours worked and wages will be sought.

"When we have this data, it will be collated and studied by economic experts here and in Washington," Mr. Kramer added. "We believe their reports will have real value for our industry, giving us accurate information on the trends of our business and enabling us to plan for the future as we have never been able to in the past."

DEALERS HOLD 50TH MEETING

The 50th consecutive annual convention of the National Association of Retail Meat Dealers will be held in Los Angeles, Calif., the week of August 4. Arrangements have been made for a special train covering an all expense tour from Chicago to Los Angeles with stop-overs at San Antonio, El Paso, Mexico and Tucson. This same train will cover the period of the convention in Los Angeles and then go up the Pacific coast to Portland and Seattle and back to Chicago. The entire trip will cost \$149 including transportation, meals on the train and rooms at the Biltmore Hotel in Los Angeles. The meals at Los Angeles during August 5, 6, 7 and 8 are not included. The official itinerary and leaflets can be had by writing to the National Association office at 5446 S. Halsted st., Chicago.



TAKING GUESSWORK OUT OF MEAT COOKERY.

Cooking school lecturer of National Live Stock and Meat Board demonstrating use of roast meat thermometer—a brand new piece of kitchen equipment. Thermometer is inserted in a roast as it goes into the oven, so the bulb reaches thickest portion. Instrument is graduated to record different degrees of "doneness" for beef, veal, pork and lamb.

Demonstration of the use of this thermometer is one phase of instruction in schools of meat cookery conducted throughout the country by the Board. Interest in this program is shown by the fact that in city after city, standing room is at a premium. Since last fall a total of 526,000 homemakers have attended these schools in 66 cities of 24 states.

DEALERS OPPOSE AAA PLAN

At the meeting of South Brooklyn Branch, Tuesday of this week, a discussion of the AAA amendments took place. John C. Cutting was the principal speaker. The members voted their opposition and will write their senators and congressmen to this effect. The credit bureau which has been spoken of at several meetings and quite widely discussed was put in operation. This credit bureau will be in charge of John Harrison. The meat code was also discussed.

MEAT PRICES RISE SLOWLY

Retail prices of meats rose more slowly than those of fruits, vegetables and eggs during the two weeks ended April 23, according to U. S. Department of Labor reports. Retail prices of meats advanced 1.7 per cent over those of previous two weeks, while fruit and vegetable prices increased 4.3 per cent and eggs rose 3.8 per cent. A slight increase was registered in the retail price of all foods, an amount which cost \$1.24 in the two weeks ended April 9 retailing for \$1.25 during the period ended April 23.

NEWS OF THE RETAILERS

Boyd B. Miller has sold the Alki Market in Seattle, Wash., to Cyrus J. Norton.

The Premium Meat Co., Inc., with a capital of \$10,000, has been chartered to operate in Seattle, Wash.

Powers and Finch, meat dealers of Sparta, Mich., are adding a stock of groceries.

Kaplan and Steinberg, Inc., 1306 S. Kedzie ave., Chicago, has been incorporated to sell and buy meat and food products.

The Held and Kirsch meat market was recently opened at 122 5th ave., West Bend, Wis.

Gordon Becker and Lester Bucher have purchased a meat store in Johnson Creek, Wis.

A meat store will be opened at 1810 Graham ave., Windber, Pa., by Walter Chapman.

The Valley Market, Kitanning, Pa., has moved to new quarters at 112 S. Jefferson st.

The Henderson Market has entered the meat business in Nowaygo, Mich.

S. W. Parks has purchased the Gold Hill Meat Market, Gold Hill, Ore.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS

Carcass Beef.		Cor. week, 1934.	
Prime native steers—	Week ended May 9, 1935.		
400-600	21 @ 21 3/4	13	@ 13 1/2
600-800	21 @ 21 3/4	12 1/2	@ 13 1/2
800-1000	21 1/4 @ 22	13 1/2	@ 14
Good native steers—			
400-600	19 @ 20	11	@ 12 1/2
600-800	19 @ 20	12	@ 13
800-1000	20 @ 20 1/2	12 1/2	@ 13 1/2
Medium steers—			
400-600	15 1/2 @ 16 1/2	10 1/2	@ 11 1/2
600-800	17 @ 18	11	@ 12
800-1000	18 @ 19	12	@ 12 1/2
Heifers, good, 400-600	17 1/2 @ 18 1/2	10 1/2	@ 11 1/2
Cows, 400-600	11 1/2 @ 14 1/2	7 1/2	@ 9
Hind quarters, choice	@ 25 1/2	@ 16 1/2	
Fore quarters, choice	@ 17 1/2	@ 11	

Beef Cuts.

Steer loins, prime.....	unquoted	@ 31	
Steer loins, No. 1.....	@ 41	@ 32	
Steer loins, No. 2.....	@ 38	@ 30	
Steer short loins, prime.....	unquoted	@ 41	
Steer short loins, No. 1.....	@ 43	@ 40	
Steer short loins, No. 2.....	@ 50	@ 40	
Steer loin ends (hips).....	@ 27	@ 21	
Steer loin ends, No. 2.....	@ 26	@ 20	
Cow loins.....	@ 26	@ 18	
Cow short loins.....	@ 22	@ 14	
Cow loin ends (hips).....	@ 22	@ 14	
Steer ribs, prime.....	unquoted	@ 20	
Steer ribs, No. 1.....	@ 28	@ 19	
Steer ribs, No. 2.....	@ 27	@ 18	
Cow ribs, No. 1.....	@ 11	@ 10	
Cow ribs, No. 2.....	@ 14	@ 10	
Steer rounds, prime.....	unquoted	@ 14 1/2	
Steer rounds, No. 1.....	@ 19	@ 13 1/2	
Steer rounds, No. 2.....	@ 18 1/2	@ 13	
Steer chuck, prime.....	unquoted	@ 10	
Steer chuck, No. 1.....	@ 15 1/2	@ 10 1/2	
Steer chuck, No. 2.....	@ 15	@ 8 1/2	
Cow rounds.....	@ 15	@ 10	
Cow chuck.....	@ 13	@ 7 1/2	
Steer plates.....	@ 14 1/2	@ 9 1/2	
Medium plates.....	@ 14	@ 9 1/2	
Briskets, No. 1.....	@ 19	@ 10	
Steer navel ends.....	@ 13	@ 5	
Cow navel ends.....	@ 10 1/2	@ 4 1/2	
Fore shanks.....	@ 10	@ 5	
Hind shanks.....	@ 7	@ 4	
Strip loins, No. 1, bbls.....	@ 65	@ 65	
Strip loins, No. 2.....	@ 55	@ 62	
Sirloin butts, No. 1.....	@ 33	@ 24	
Sirloin butts, No. 2.....	@ 26	@ 17	
Beef tenderloins, No. 1.....	@ 75	@ 65	
Beef tenderloins, No. 2.....	@ 55	@ 50	
Rump butts.....	@ 15	@ 18	
Flank steaks.....	@ 22 1/2	@ 18	
Shoulder clods.....	@ 15 1/2	@ 10 1/2	
Hanging tenderloins.....	@ 12	@ 7	
Insides, green, 6@8 lbs.....	@ 15 1/2	@ 10 1/2	
Outsides, green, 6@6 lbs.....	@ 14 1/2	@ 9 1/2	
Knuckles, green, 5@6 lbs.....	@ 15 1/2	@ 10 1/2	

Beef Products

Brains (per lb.).....	@ 6	@ 7
Hearts.....	@ 12	@ 5
Tongues.....	@ 18	@ 5
Sweetbreads.....	@ 28	@ 19
Ox-tail, per lb.....	@ 7	@ 8
Fresh tripe, plain.....	@ 7	@ 8
Fresh tripe, H. C.....	@ 10	@ 8
Livers.....	@ 20	@ 14
Kidneys, per lb.....	@ 10 1/2	@ 8

Veal.

Choice carcass.....	14 @ 15	11 @ 12
Good carcass.....	12 @ 13	9 @ 10
Good saddles.....	15 @ 17	10 @ 14
Good racks.....	11 @ 13	8 @ 10
Medium racks.....	9 @ 10	6 @ 7

Veal Products.

Brains, each.....	@ 8	@ 8
Sweetbreads.....	@ 45	@ 38
Calif livers.....	@ 35	@ 38

Lamb.

Choice lambs.....	@ 16	@ 19
Medium lambs.....	@ 14	@ 17
Choice saddles.....	@ 18	@ 22
Medium saddles.....	@ 16	@ 20
Choice fores.....	@ 12	@ 16
Medium fores.....	@ 10	@ 14
Lamb fries, per lb.....	@ 32	@ 25
Lamb tongues, per lb.....	@ 13	@ 12
Lamb kidneys, per lb.....	@ 20	@ 25

Mutton.

Heavy sheep.....	@ 8	@ 8
Light sheep.....	@ 10	@ 11
Heavy saddles.....	@ 11	@ 10
Light saddles.....	@ 13	@ 14
Heavy fores.....	@ 5	@ 6
Light fores.....	@ 7	@ 8
Mutton legs.....	@ 13	@ 12
Mutton loins.....	@ 10	@ 10
Mutton stew.....	@ 7	@ 4 1/2
Sheep tongues, per lb.....	@ 12 1/2	@ 12
Sheep heads, each.....	@ 14	@ 10

Fresh Pork, etc.

Pork loins, 8@10 lbs. av.....	@ 21 1/2	@ 13
Picnic shoulders.....	@ 15 1/2	@ 8 1/2
Skinless shoulders.....	@ 17	@ 9
Tenderloins.....	@ 28	@ 8
Spare ribs.....	@ 12 1/2	@ 6 1/2
Back fat.....	@ 15	@ 7
Boston butts.....	@ 21	@ 11
Boneless butts, cellar trim, 2@4.....	@ 23	@ 15
Hocks.....	@ 12	@ 6
Tails.....	@ 11	@ 6
Neck bones.....	@ 6	@ 2
Slip bones.....	@ 11	@ 7
Blade bones.....	@ 13	@ 3
Pigs' feet.....	@ 5	@ 3
Kidneys, per lb.....	@ 9	@ 6 1/2
Livers.....	@ 10	@ 7
Brains.....	@ 10	@ 5
Ears.....	@ 5	@ 4
Snouts.....	@ 8	@ 5
Heads.....	@ 8	@ 5
Chitterlings.....	@ 5

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons.....	@ 29 1/2
Country style sausage, fresh in links.....	@ 23 1/2
Country style sausage, fresh in bulk.....	@ 21 1/2
Country style sausage, smoked.....	@ 25 1/2
Frankfurts in sheep casings.....	@ 23 1/2
Frankfurts in hog casings.....	@ 21 1/2
Bologna in beef bungs, choice.....	@ 19
Bologna in beef middles, choice.....	@ 19 1/2
Liver sausage in beef rounds.....	@ 16 1/2
Smoked liver sausage in hog bungs.....	@ 20 1/2
Head cheese.....	@ 19 1/2
New England luncheon specialty.....	@ 25 1/2
Mixed luncheon specialty, choice.....	@ 21 1/2
Tongue sausage.....	@ 18
Blood sausage.....	@ 19 1/2
Souse.....	@ 19 1/2
Polish sausage.....	@ 19 1/2

DRY SAUSAGE

Cervelat, choice, in hog bungs.....	@ 40
Thuringer cervelat.....	@ 22
Farmer.....	@ 22
Holsteiner.....	@ 28
B. C. salami, choice.....	@ 36
Milano salami, choice, in hog bungs.....	@ 37
B. C. salami, new condition.....	@ 22
Frisses, choice, in hog middles.....	@ 35
Genoa style salami.....	@ 33
Pepperoni.....	@ 23
Mortadella, new condition.....	@ 43
Capicola.....	@ 35
Italian style hams.....	@ 38
Virginia hams.....	@ 38

SAUSAGE MATERIALS

(F.O.B. CHICAGO, carlot basis.)

Regular pork trimmings.....	@ 13
Special lean pork trimmings.....	@ 18
Extra lean pork trimmings.....	@ 19 1/2
Pork cheek meat.....	12 1/2 @ 13
Pork hearts.....	@ 9
Pork livers.....	8 @ 8 1/2
Native boneless bull meat (heavy).....	@ 12
Shank meat.....	@ 12
Boneless chucks.....	12 @ 12 1/2
Beef trimmings.....	@ 11 1/2
Beef cheeks (trimmed).....	@ 10 1/2
Dressed canners, 350 lbs. and up.....	@ 8 1/2
Dressed cutter cows, 400 lbs. and up.....	@ 9 1/2
Dr. bologna bulls, 600 lbs. and up.....	10 1/2 @ 10 1/2
Pork tongues, canner trim, S. P.....	@ 18 1/2

SAUSAGE IN OIL

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	\$6.50
Large tins, 1 to crate.....	7.25
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	7.50
Large tins, 1 to crate.....	8.25
Smoked link sausage in hog casings—	
Small tins, 2 to crate.....	6.75
Large tins, 1 to crate.....	7.50

BARRELED PORK AND BEEF

Mess pork, regular.....	@ 32.00
Family back pork, 24 to 34 pieces.....	@ 31.50
Family back pork, 35 to 45 pieces.....	@ 31.00
Clear back pork, 40 to 50 pieces.....	@ 33.00
Clear plate pork, 25 to 35 pieces.....	@ 27.00
Bean pork.....	@ 26.00
Brisket pork.....	@ 33.00
Plate beef.....	@ 23.50
Extra plate beef, 200 lb. bbls.....	@ 25.00

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.....	15.50
Lamb tongue, short cut, 200-lb. bbl.....	40.00
Regular tripe, 200-lb. bbl.....	20.00
Honeycomb tripe, 200-lb. bbl.....	25.00
Pocket honeycomb tripe, 200-lb. bbl.....	28.00

DRY SALT MEATS

Clear bellies, 18@20 lbs.....	@ 16 1/2
Clear bellies, 14@16 lbs.....	@ 16 1/2
Rib bellies, 25@30 lbs.....	@ 16 1/2
Fat backs, 10@12 lbs.....	@ 12 1/2
Fat backs, 14@16 lbs.....	@ 12 1/2
Regular plates.....	@ 13 1/2
Jowl butts.....	@ 13

WHOLESALE SMOKED MEATS

Fancy reg. hams, 14@16 lbs.....	20% @ 21 1/2
Fancy skid. hams, 14@16 lbs.....	21% @ 21 1/2
Standard reg. hams, 14@16 lbs., plain.....	19% @ 21 1/2
Picnics, 4@8 lbs., short shank, plain.....	17% @ 17 1/2
Picnics, 4@8 lbs., long shank, plain.....	17% @ 17 1/2
Fancy bacon, 6@8 lbs., parchment paper.....	27% @ 28 1/2
Standard bacon, 6@8 lbs., plain.....	24% @ 25 1/2
No. 1 beef ham sets, smoked—	
Insides, 8@12 lbs.....	23 @ 24
Outsides, 5@9 lbs.....	23 @ 24
Knuckles, 5@9 lbs.....	23 @ 24
Cooked hams, choice, skin on, fattened.....	@ 33 1/2
Cooked hams, choice, skinless, fattened.....	@ 33 1/2
Cooked picnics, skin on, fattened.....	@ 27
Cooked picnics, skinless, fattened.....	@ 27
Cooked loin roll, smoked.....	@ 40

LARD

Prime steam, cash, Bd. Trade.....	@ 12.00
Prime steam, loose, Bd. Trade.....	@ 12.87 1/2
Refined lard, tierces, f.o.b. Chgo.....	@ 14 1/2
Kettle rend., tierces, f.o.b. Chgo.....	@ 14 1/2
Leaf, kettle rendered, tierces.....	@ 15 1/2
Neutral, in tierces, f.o.b. Chicago.....	@ 15 1/2
Compound, vegetable, tierces, c.a.f.....	@ 12 1/2

OLEO OIL AND STEARINE

Extra oleo oil.....	12 1/2 @ 12 1/2
Prime No. 2 oleo oil.....	11 1/2 @ 11 1/2
Prime oleo stearine, edible.....	9 1/2 @ 9 1/2

TALLOW AND GREASES

Edible tallow, under 1% acid, 43 titre.....	7 1/2 @ 7 1/2
Prime packers' tallow.....	7 1/2 @ 7 1/2
No. 1 tallow, 10% f.f.a.....	6 1/2 @ 6 1/2
Special tallow.....	7 @ 7 1/2
Choice white grease.....	8 @ 8 1/2
A-White grease.....	6 1/2 @ 6 1/2
B-White grease, maximum 5% acid.....	6 1/2 @ 6 1/2
Yellow grease, 10@15%.....	6 @ 6 1/2
Brown grease, 40% f.f.a.....	6 @ 6 1/2

ANIMAL OILS

Prime edible.....	@ 16 1/2
Prime inedible.....	@ 12 1/2
Headlight.....	@ 12 1/2
Prime W. S.....	@ 12 1/2
Extra W. S.....	@ 12 1/2
Extra lard oil.....	@ 11 1/2
Extra No. 1.....	@ 11 1/2
No. 1 lard oil.....	@ 10 1/2
No. 2 lard oil.....	@ 10 1/2
Acidless tallow.....	@ 11
20% neatfoot.....	@ 10 1/2
Pure neatfoot.....	@ 10 1/2
Special neatfoot.....	@ 12 1/2
Extra neatfoot.....	@ 11 1/2
No. 1 neatfoot.....	@ 11 1/2

Oil weighs 7 1/2 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.

VEGETABLE OILS

Crude cottonseed oil in tanks, f.o.b.....	
Valley points, prompt.....	9% @ 9 1/2
White, deodorized, in bbls., f.o.b. Chgo.....	12 @ 12 1/2
Yellow, deodorized.....	12 @ 12 1/2
Soap stock, 50% f.f.a., f.o.b. mills.....	2 1/2 @ 2 1/2
Corn oil in tanks, f.o.b. mills.....	@ 8 1/2
Soya bean oil, f.o.b. mills.....	8 1/2 @ 8 1/2
Cocanut oil, seller's tanks, f.o.b. coast.....	5 1/2 @ 5 1/2
Refined in bbls., f.o.b. Chicago.....	11 1/2 @ 11 1/2

OLEOMARGARINE

White animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago.....	@ 16
Nut. 1-lb. cartons, f.o.b. Chicago.....	@ 13 1/2
Puff paste.....	@ 14 1/2



A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET
CHICAGO, ILL.

CURING MATERIALS

	Cwt.	Sacks.
Nitrite of soda (Chgo. warehouse stock):		
1 to 4 bbls. delivered.....	\$9.10	
5 or more bbls. delivered.....	8.95	
Saltpeter, 1 to 4 bbls. f.o.b. N. Y.:		
Dbl. refined granulated.....	6.25	6.15
Small crystals.....	7.25	7.15
Medium crystals.....	7.62½	7.50
Large crystals.....	8.00	7.75
Dbl. refd. gran. nitrate of soda.....	3.62½	3.25
Salt per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago:		
Granulated.....	\$ 6.996	
Medium, air dried.....	9.496	
Medium, kiln dried.....	10.996	
Rock.....	6.782	
Sugar—		
Raw sugar, 96 basis, f.o.b. New Orleans.....	@3.40	
Second sugar, 90 basis.....	none	
Standard gran., f.o.b. refiners (2%).....	@5.25	
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%.....	@4.75	
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	@4.65	

SPICES

(Basis Chicago, original bbls., bags or bales)	Whole.	Ground.
Allspice Prime.....	6	7½
Bestified.....	6½	8
Chili Pepper, Fancy.....	22½	23
Chili Powder, Fancy.....	22	23
Cores, Amblyna.....	12½	15½
Madagascar.....	14	17
Zanzibar.....	18	20½
Ginger, Jamaica.....	9	10½
African.....	65	70
Mace, Fancy Banda.....	60	65
Mustard, B. I. & W. I. Blend.....	24	25
Mustard Flour, Fancy.....	15½	16
No. 1.....	24	25
Nutmeg, Fancy Banda.....	17	18
Mustard, B. I. & W. I. Blend.....	24½	25½
Paprika, Extra Fancy.....	23½	24
Fancy.....	27	28
Hungarian.....	20½	21
Peppa Sweet Red Pepper.....	22	23
Pepper, Cayenne.....	16½	17
Red Pepper No. 1.....	11½	12½
Pepper, Black Aleppo.....	9½	11
Black Lampong.....	11½	13
Black Tellicherry.....	17½	19
White Java Muntok.....	17	18½
White Singapore.....	17	17½
White Packers.....	11	12

SEEDS AND HERBS

	Whole.	Sausage.
Caraway Seed.....	9	11
Celery Seed.....	37	42
Coriander.....	15	18
Coriander Morocco Bleached.....	6½	8½
Coriander Morocco Natural No. 1.....	11	13
Mustard Seed, Cal. Yellow.....	8½	10½
American.....	33	36
Majoram, French.....	11	14
Oregano.....	7	9
Sage, Dalmation Fancy.....	6½	8½
Dalmation No. 1 Fancy.....		

SAUSAGE CASINGS

(F. O. B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)

Beef Casings:	
Domestic rounds, 180 pack.....	@25
Domestic rounds, 140 pack.....	@37
Exports rounds, wide.....	@50
Export rounds, medium.....	@34
Export rounds, narrow.....	@26
No. 1 weasands.....	@26
No. 2 weasands.....	@23
No. 1 bungs.....	@12
No. 2 bungs.....	@7
Middles, regular.....	@50
Middles, select, wide, 2@2½ in. diam..	@60
Middles, select, extra wide, 2½ in. and over.....	@100
Dried bladders:	
12-15 in. wide, flat.....	@1.00
10-12 in. wide, flat.....	@.80
8-10 in. wide, flat.....	@.60
6-8 in. wide, flat.....	@.25
Hog casings:	
Narrow, per 100 yds.....	2.35
Narrow, special, per 100 yds.....	2.55
Medium, regular.....	1.75
Wide, per 100 yds.....	1.75
Extra wide, per 100 yds.....	1.75
Export bungs.....	.28
Large prime bungs.....	.21
Medium prime bungs.....	.14
Small prime bungs.....	.10
Middles, per set.....	.17
Stomachs.....	.08

COOPERAGE

Ash pork barrels, black iron hoops.....	\$1.35 @1.37½
Oak pork barrels, black iron hoops.....	1.25 @1.27½
Ash pork barrels, galv. iron hoops.....	1.42½ @1.45
Oak pork barrels, galv. iron hoops.....	1.32½ @1.35
White oak ham tierces.....	2.12½ @2.15
Red oak ham tierces.....	1.87½ @1.90
White oak lard tierces.....	1.97½ @2.00

NEW YORK MARKET PRICES

LIVE CATTLE

Steers, good, 1,036 lbs.....	@12.00
Steers, medium, 1,112-1,160 lbs.....	\$10.60 @11.00
Bulls, common and medium.....	5.25 @ 6.50
Cows, common and medium.....	5.50 @ 7.50

LIVE CALVES

Vealers, good and choice.....	\$ 9.00 @ \$ 9.50
Vealers, medium.....	5.50 @ 8.50
Vealers, cull and common.....	3.50 @ 5.50

LIVE LAMBS

Lambs, good and choice.....	\$ 7.50 @ \$ 8.50
Lambs, common and medium.....	6.50 @ 7.50
Ewes, clipped.....	4.00 @ 4.75

LIVE HOGS

Hogs, 190-lb. average, good.....	@ \$ 9.15
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DRESSED HOGS

Hogs, good to choice.....	\$16.50 @ \$17.00
---------------------------	-------------------

DRESSED BEEF

City Dressed.

Choice, native, heavy.....	.21 @23
Choice, native, light.....	.21 @22
Native, common to fair.....	.18 @20

Western Dressed Beef.

Native steers, 600@800 lbs.....	@22
No. 2 ribs.....	.24 @25
Good to choice heifers.....	.18 @19
Good to choice cows.....	.17 @18
Common to fair cows.....	.11 @12
Fresh bologna bulls.....	.10 @11

BEEF CUTS

	Western.	City.
No. 1 ribs.....	.26 @28	.28 @30
No. 2 ribs.....	.24 @25	.25 @27
No. 3 ribs.....	.20 @22	.20 @24
No. 1 loins.....	.32 @34	.36 @40
No. 2 loins.....	.28 @30	.32 @34
No. 3 loins.....	.22 @24	.26 @28
No. 1 hinds and ribs.....	.23 @25	.25 @27
No. 2 hinds and ribs.....	.20 @22	.23 @25
No. 1 rounds.....	.18 @19	.19 @20
No. 2 rounds.....	.17 @18	.17 @18
No. 3 rounds.....	.15 @16	.16 @17
No. 1 chucks.....	.17 @18	.18 @19
No. 2 chucks.....	.16 @17	.17 @18
No. 3 chucks.....	.14 @15	.15 @16
Bolognas.....	.11½ @12½	.12 @13
Rolls, reg. 6@8 lbs. avg.....	.23 @25	.25 @27
Rolls, reg. 4@6 lbs. avg.....	.18 @20	.20 @22
Tenderloins, 4@6 lbs. avg.....	.50 @60	.50 @60
Tenderloins, 6@8 lbs. avg.....	.50 @60	.50 @60
Shoulder clods.....	.12 @14	.14 @16

DRESSED VEAL

Good.....	@15
Medium.....	@16
Common.....	10c up

DRESSED SHEEP AND LAMBS

Spring lambs.....	.17 @18
Lambs, prime to choice.....	.15½ @16½
Lambs, good.....	.14½ @15½
Lambs, medium.....	.13 @14½
Sheep, good.....	.10 @11
Sheep, medium.....	.8 @10

FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs.....	.21 @22
Pork tenderloins, fresh.....	.35 @40
Pork tenderloins, frozen.....	.30 @32
Shoulders, Western, 10@12 lbs. avg.....	.17½ @18
Butts, boneless, Western.....	.21 @22
Butts, regular, Western.....	.20 @21
Hams, Western, fresh, 10@12 lbs. avg.....	.19 @20
Picnic hams, Western, fresh, 6@8 lbs. avg.....	.16 @17
Pork trimmings, extra lean.....	.21 @22
Pork trimmings, regular 50% lean.....	.15 @16
Spareribs.....	.13 @14

SMOKED MEATS

Regular hams, 8@10 lbs. avg.....	.22 @23
Regular hams, 10@12 lbs. avg.....	.23 @24
Regular hams, 12@14 lbs. avg.....	.21½ @22
Skinned hams, 10@12 lbs. avg.....	.23 @24
Skinned hams, 12@14 lbs. avg.....	.23 @24
Skinned hams, 16@18 lbs. avg.....	.22½ @23½
Skinned hams, 18@20 lbs. avg.....	.21 @22
Picnics, 4@6 lbs. avg.....	.19 @20
Picnics, 6@8 lbs. avg.....	.18 @19
City pickled bellies, 8@12 lbs. avg.....	.23 @24
Bacon, boneless, Western.....	.28 @29
Bacon, boneless, city.....	.26 @27
Rollettes, 8@10 lbs. avg.....	.22 @23
Beef tongue, light.....	.23 @25
Beef tongue, heavy.....	.25 @27

FANCY MEATS

Fresh steer tongues, untrimmed.....	15c a pound
Fresh steer tongues, l. c. trim'd.....	30c a pound
Sweetbread, beef.....	35c a pound
Sweetbread, veal.....	70c a pair
Beef kidneys.....	15c a pound
Mutton kidneys.....	3c each
Livers, beef.....	27c a pound
Oxtails.....	18c a pound
Beef hanging tenders.....	25c a pound
Lamb fries.....	10c a pair

BUTCHERS' FAT

Shop fat.....	@2.25 per cwt.
Breast fat.....	@2.75 per cwt.
Edible suet.....	@4.75 per cwt.
Inedible suet.....	@3.25 per cwt.

GREEN CALFSKINS

	5-9 9½-12½	12½-14	14-18	18 up
Prime No. 1 veals.....	1.3	1.90	2.00	2.05
Prime No. 2 veals.....	1.2	1.75	1.85	1.90
Buttermilk No. 1.....	1.10	1.60	1.70	1.75
Buttermilk No. 2.....	9	1.50	1.60	1.65
Branded grubby.....	7	1.05	1.15	1.20
Number 3.....	7	1.05	1.15	1.20

BONES, HOOFS AND HORNS

Round shin bones, avg., 48 to 50 lbs., per 100 pieces.....	75.00 @ 85.00
Flat shin bones, avg., 40 to 45 lbs., per 100 pieces.....	@ 85.00
Black or striped hoofs, per ton.....	45.00 @ 50.00
White hoofs, per ton.....	@100.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces.....	@ 70.00
Horns, according to grade.....	75.00 @ 200.00

PRODUCE MARKETS

	Chicago.	New York.
BUTTER.		
Creamery (62 score).....	@26½	@28½
Creamery (90-91 score).....	.25½ @26	.27½ @28
Creamery firsts (88-89 score).....	.24½ @25	
EGGS.		
Extra firsts.....	.25 @25½	
Firsts (fresh).....	.24½ @25	@26½
Standards (fresh).....	.24½ @25	@27½
LIVE POULTRY.		
Fowls.....	.13 @20½	@22
Broilers.....	.18 @22	23 @26
Fryers.....	.23 @24	
Turkeys.....	.14 @18	15 @22
Ducks.....	.12 @19½	9 @13
Geese.....	.10 @12	8 @9
DRESSED POULTRY.		
Fryers, 31-42, frozen.....	.22 @22½	23 @23½
Roasters, 43-54, frozen.....	.24 @26	25 @27
Roasters, 55 & up, frozen.....	.27½ @28	28 @28½
Fowls, 31-47.....	.21 @22	22 @23
48-50.....	.23 @24	24 @25
60 and up.....	.21 @23	22 @24

BUTTER AT FIVE MARKETS

Wholesale prices of 92 score butter at Chicago, New York, Boston, Philadelphia and San Francisco, week ended May 2, 1935:

	26	27	29	30	May 1	May 2
Chicago.....	.30½	.29½	.29½	.29½	.28	.27
New York.....	.31½	.30½	.29½	.29½	.29½	.28½
Boston.....	.32½	.31½	.30½	.30½	.30	.29½
Phila.....	.32½	.31½	.30½	.30½	.30½	.29½
San Fran.....	.28	.28	.28	.27½	.27	.27

Wholesale prices carlots—fresh centralized carlots—90 score at Chicago:

	30½	29½	29½	29½	28½	27
Receipts of butter by cities (tubs):						

	This week.	Last week.	year.	—Since Jan. 1—	1935.	1934.
Chicago.....	46,342	42,138	36,260	781,319	848,213	
N. Y.....	39,314	45,085	61,200	1,013,766	1,228,254	
Boston.....	14,784	12,445	20,161	374,991	403,453	
Phila.....	21,611	16,589	19,128	354,579	434,756	
Total	122,051	116,257	136,749	2,524,655	2,914,676	
Cold storage movement (lbs.):						
	In May 2.	Out May 3.	On hand May 3.	last year.		
Chicago.....	53,388	12,991	672,100	1,643,661		
N. Y.....	424,338	85,944	1,975,478	1,014,551		
Boston.....	11,500	9,053	145,231	245,248		
Phila.....	108,864	4,380	748,285	1,446,352		
Total.....	598,090	112,368	3,541,064	4,349,792		

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Men Wanted

Industrial Engineer

Manufacturer and distributor of perishable food products in Oklahoma City, Dallas vicinity, wants man experienced in time study, rate setting, plant layout, cost control. Must be able to handle men and be fully versed in cost and yields. Give personal data and complete information: education, experience, etc. W-895, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Industrial Engineer

National food processor and distributor wants man experienced in cost control, time study, rate setting, plant layout for New York City plant. Must know cost and yields and how to handle men. Give full information: education, experience, age, marital status, etc. W-892, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Salesmen Selling Meat Packers

Here is excellent opportunity for live-wire salesmen now calling on meat packers to sell stockinette as added line. We want men working out of following cities: Denver, Houston, Kansas City, Kansas, St. Louis, Minneapolis, St. Paul, New Orleans, Louisville, Atlanta, Detroit, Richmond, Providence, and Boston. Straight commission. Write if you are interested in connecting with reputable, well known stockinette manufacturer advertising regularly to meat packing industry. Give particulars of present connection, references, experience, sales ability based on past performance, etc., in your application.

W-890, THE NATIONAL PROVISIONER 407 S. Dearborn St., Chicago.

Position Wanted

Working Sausagemaker

Reliable, practical young man with 20 years' general experience in sausage manufacturing and several years' actual experience as sausage maker, seeks position. Has ability to make complete line of all kinds of quality sausage, loaves, specialties, summer sausage, etc., from any material. Can operate department profitably. W-872, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Hot Weather Sausage Troubles

Warm weather will soon be here, bringing with it difficulties in sausage kitchen. Sausage expert is available to advise on sausage troubles. W-873, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

General Plant Executive

Quality producer of air and oven dried beef, bacon, hams, specialties, sausage, and shortening, wants connection. All products produced bring premium in price over average market. Would be interested only in territory and plant of this type. Manufacturing, accounting, cost records. Twenty years' experience. W-876, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Working Foreman

Practical curing man with 27 years' actual experience curing beef and pork, especially with present methods. Also experienced in smoking meats. Reliable. Excellent references. W-898, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Position Wanted

Practical Packinghouse Manager

Thoroughly experienced. Production, merchandising and sales. Live stock buying and commission slaughtering. Killing, cutting, boning, processing, and manufacturing. Excellent character and ability references. W-894, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Sausagemaker

Position wanted by sausage maker who has had long experience making quality sausage and meat products. Capable of taking charge of curing and smoking department. References. W-893, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Assistant Mechanical Engineer

Young man wants position as assistant to chief engineer or master mechanic. College engineering graduate. With large refrigeration machinery builder 4 years. Experienced in all phases of work: drafting, erecting, operating, etc. W-891, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Chicago Engineer

Position wanted by engineer-fireman. Chicago engineer's license. Age, 50; German; non-union. Experienced on engine generator, ammonia and CO₂ compressor. Will come for interview. W-896, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Experienced Foreman

Hog killing and cutting foreman, with 15 years' actual experience as foreman, seeks position. Best references. Willing to go anywhere. W-897, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Business Opportunities

Packing Plant

For sale, modern meat packing and wholesaling plant in Pacific Northwest. Serves rich community including Grand Coulee Dam. Owner will sacrifice for quick sale on account of illness. Money maker for right party! Full details. FS-887, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Meat Market

For sale, meat market in city of 35,000 population on Puget Sound. Sales 1931, \$65,203.00; 1934, \$42,923.00; 1935 showing monthly increase over 1934. Profit and salary to owner last year \$4,200.00. Quality cash business, in downtown public market comprising complete food and drug wants. Picture on request. Price \$5,000.00 plus about \$700.00 stock inventory. FS-888, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Equipment Wanted

Silent Cutter

Wanted, late model silent cutter, direct drive. State how long in use, date of purchase, and diameter of bowl. Not interested in old, worn-out cutter. W-899, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Machinery Wanted

Wanted, 1 combination sliming and defatting beef casing machine, 1 beef splitting saw, 1 medium sized Williams Hammer Mill. W-880, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment For Sale

Rotary Meat Cutter

For sale, rotary meat cutter with 16 knives 21 in. diam., direct-connected to and including 15-H.P. 3-phase, 60-cycle, 220-volt motor and starter. Like new, used only six weeks on government canning. Price \$450.00. FS-886, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Machinery for Sale

For sale, one 5x8 Morrison tank equipped with stirrer arms and full height jacket; 1 Thomas-Albright Co. cracking press, curb 24 in. diameter, 36 in. deep; 1 Marsh hydraulic steam pump 14 x 2 x 12. Valley Chemical Co., Box 346, Saginaw, Mich.

Backsets and Skewers

For sale, sharp, straight-grained hardwood backsets and lamb and beef skewers. Large sizes made to order. Cafisch Skewer Co., 3201 Main St., Buffalo, N. Y.

Swing Hammer Mill

For sale, Gruendler XXXC swing hammer mill 30 in. diameter, 30 in. width, SKF roller bearings, both grate bars and perforated metal screen. Used for grinding wet and dry rendered tankage. Can be used for grinding shop fat and bone. Kentucky Chemical Mfg. Co., 410 East 10th St., Covington, Ky.

Equipment for Sale

MACHINERY BARGAINS: 3—Mechanical Mfg. Meat Mixers, 1—M. & M. Hog, 1—Lard Filter Press, 2—Steam Tube Dryers, 6' x 35', 5—Cooking Kettles. Miscellaneous: Lard Rolls, Cutters, Rendering Tanks, Hammer Mills, Ice Machines, Boilers, Pumps, etc.

What Idle Machinery have you for sale?

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J. J. HARRINGTON & COMPANY

City Dressed Beef, Lamb and Veal, Poultry

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Stearine
Tallows

Stock Foods
Calf Heads
Cracklings

Pulled Wool
Pickled Skins
Packer Hides

Calf Skins
Horns
Cattle Switches

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TO SELL YOUR PRODUCTS in Great Britain

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Get Acquainted with **SAUSAGE**
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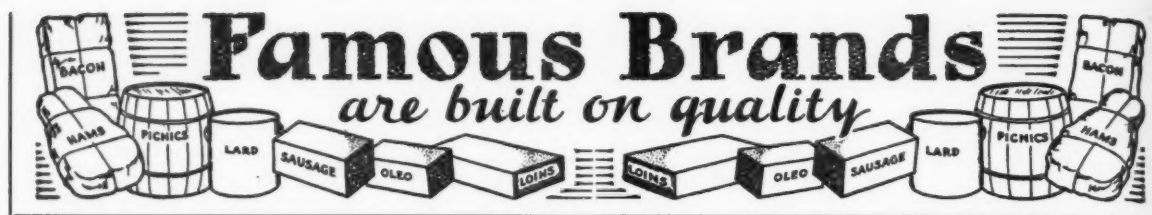
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Lamb

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Lard
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Selected
Beef Cuts

"Partridge"

PORK PRODUCTS—SINCE 1876

The H. H. MEYER PACKING CO.

Cincinnati, Ohio

Vogt's

**Liberty
Bell Brand**

Hams—Bacon—Sausages—Lard—Scrapple

F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

foods of Unmatched Quality

ESSKAY
QUALITY

HAMS — BACON

LARD — SAUSAGE

SOUTHERN ROSE SHORTENING

The Wm. Schludenberg-T. J. Kurdle Co.
Meat Packers Baltimore, Md.

C. A. Durr Packing Co., Inc.

Utica, N. Y.

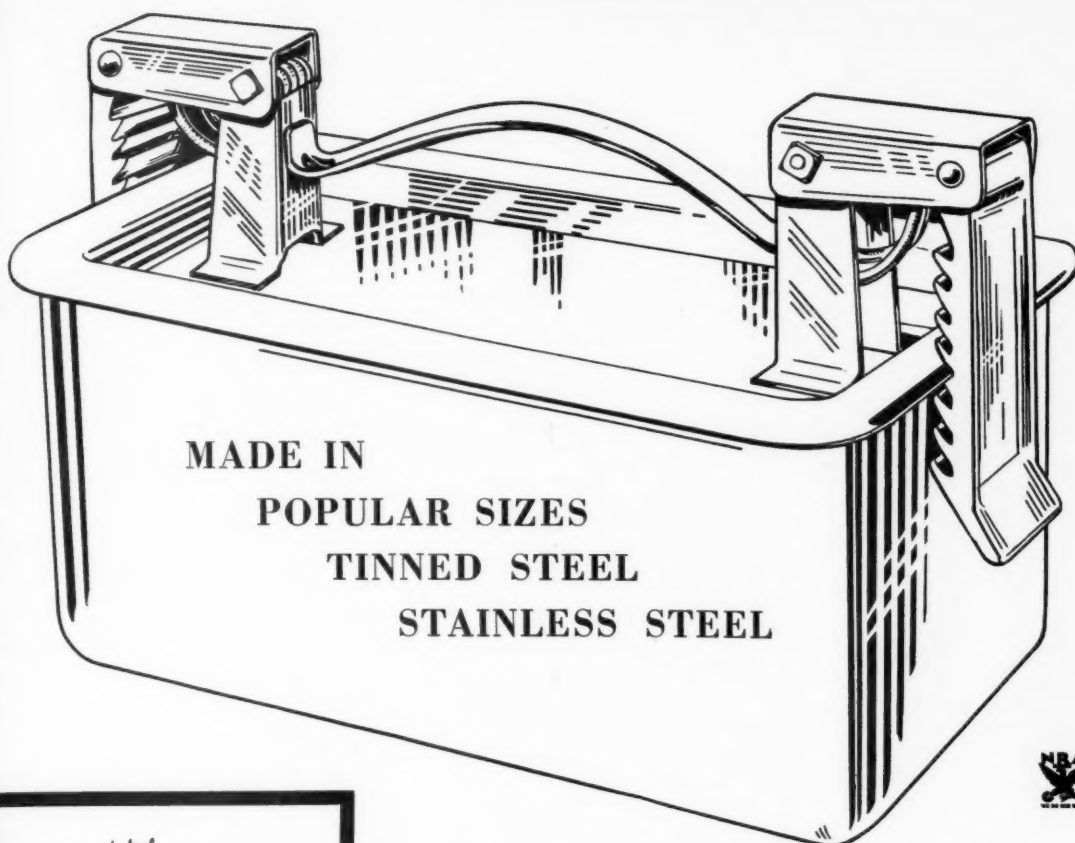
Manufacturers of



HAMS
BACON
FRANKFURTS

LARD
DAISIES
SAUSAGES

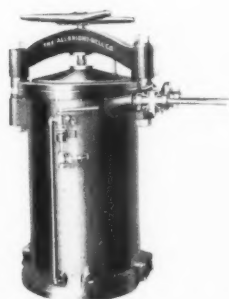
QUALITY Pork Products That SATISFY



MADE IN
POPULAR SIZES
TINNED STEEL
STAINLESS STEEL




Get Acquainted
with **SAUSAGE**
and **READY-TO-SERVE MEATS**
NATIONWIDE CAMPAIGN MAY 6-JUNE 2



ANCO No. 275 STUFFER

Processing Cabinets
Smokehouse Cages
Air Compressor Units
Ice Crushers
Cube Meat Cutters
Head Cheese Cutters
Silent Cutters
Sausage Measuring Fillers
Meat Grinders
Pattie Machines
Airoblast Smokers
Smokehouses
Sausage Stuffers
Stuffing Tables
Cooking Tanks
Meat Trucks
Stick Washers

New Simplified Construction! *New Twin Springs!* *New Flat Covers!*

New  manufacturing facilities now enable us to offer marked improvements in Ham Retainer construction.

ANCO Ham Retainers are now made with less tapered and smaller radius corners and therefore produce better shaped boiled hams that will cut with less waste. New straight flat covers eliminate grooves in tops of hams. Tinning lasts longer on this type of cover. Double springs produce twice as much pressure and better formed hams.

Stainless Steel ANCO Retainers are also made in various sizes for the boiled ham producer who prefers equipment made of this "life-time" metal.

Write for prices

THE ALLBRIGHT-NELL CO.

Eastern Office:
117 Liberty Street
New York, N. Y.

5323 S. Western Boulevard,
Chicago, Ill.

Western Office:
111 Sutter Street
San Francisco, Calif.

Why

YOU SHOULD USE ATLAS GELATIN

The less evident the gelatin, the better the jellied meats.

That's the idea behind Atlas Gelatin.

For Atlas is a *specialized* gelatin, intended for one purpose only...
making jellied meats.

That's why Atlas is

Transparent so the meats can look their very best.

Tasteless so that the true meat flavor is not
obscured.

High Test and because of this high jelly strength,
it is economical to use.

In purity, Atlas meets all state and federal pure food regulations.

Swift & Company

General Offices: Chicago

GUARANTEE

If you are not 100% pleased with Atlas Gelatin . . . both as
to results and economy . . . you may return it to us at our
expense.

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